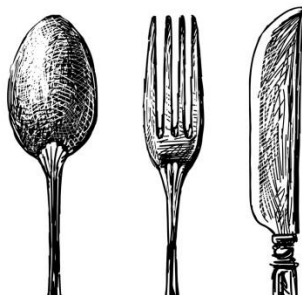




# CATERING MENUS

## 2021





**Final Details:** All information including, but not limited to, menus, seating charts, timelines, etc. are due to the catering manager 14 days prior to the start of your event.

**Guaranteed Numbers:** Your final numbers are due 7 days prior to your event. This is the minimum that you will be charged, however you may increase your counts up to 24 hours before the event.

**Entrée Counts:** If selecting a plated meal, your final entrée counts are due 5 days prior to the event. Entrée cards must be provided by the client or the Greencroft Club and they must list the table number, guest name, entrée choice, and dietary restrictions if applicable.

**Vendor/Kids Meals:** The Greencroft club can provide meals for vendors that will include a sandwich, side, dessert, and beverage for \$20 (plus tax & service charge.) You may also include meals for vendors in your final counts. Children 5+ may have a discounted price for buffets or plated meals, or you may order “kids meals.”

**Food/Beverage:** All food and beverage items must be provided by the Club. Price increases and current menu price take precedence and are subject to change. Special considerations may be made for commercially made wedding cakes or the equivalent.

**Last Call:** Last call for bar services will be announced at 11:00pm or 30 minutes prior to the end of your event. All beverages must be consumed on premises or left at the conclusion of your event.

**Tax & Service Charge:** All food and beverage items are taxed at 9.3%, unless a tax exempt certificate is presented, and a 20% service charge.

**Wi-Fi:** Wi-Fi is non-secure and open to all guests and as such we cannot guarantee that it will not be interrupted or error-free. The Greencroft Club is not responsible for any information shared over our Wi-Fi.

**Flowers/Decorations:** All outside décor and personal belongings must be removed immediately following your event. The Club will not be held responsible for any loss or damages to any props, décor, vases, centerpieces, floral arrangements, personal belongings, etc., that are left on Club property. Special requests must be made in advance with your Events Manager or Club Management.

**Cancellation:** If cancellation of your event becomes necessary, a letter must be received in writing. If you cancel your event less than 30 days prior to the event date, you will be charged up to 100% of estimated revenue. If you cancel your event 30 days or more prior to your event, you may reschedule. You have 60 days from the original event date to reschedule your event to be held within 6 months of the original event date. If your event is not rescheduled within the 60 days, you will be charged up to 100% of the estimated revenue.

**Other Services:** The Greencroft Club offers a variety of resources to assist you with your event, including but not limited to, Entrée Cards (.50ea), Menu Cards (.50ea), Name Badges (.50ea), etc.

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Prices and menus are subject to change



# BREAKFAST AND BREAKS

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## Continental Breakfast

Coffee and a Selection of Hot Teas  
Assorted Breakfast Pastries and Bagels with Butter and Cream Cheese  
Yogurt with Granola  
Assorted Pastries, Danishes, & Muffins  
Bagels and Cream Cheese  
Mixed Fruit  
\$15 per person

## Breakfast Buffet

Coffee and a Selection of Hot Teas  
Assorted Breakfast Pastries and Bagels with Butter and Cream Cheese  
House made Biscuits  
Sliced Fruit Platter  
Scrambled Eggs  
French Toast and Maple Syrup  
Breakfast Sausage  
Bacon  
Breakfast Potatoes  
\$24 per person

## Omelet Station\*

Whole Eggs and Egg Whites by request  
Bacon, Diced Ham, Sausage  
Green Pepper, Onions, Mushrooms  
Cheddar Cheese, Swiss Cheese, Goat Cheese  
\$10 per person  
\*\$25 per chef per hour

## Waffle Station\*

Belgian waffles cooked to order  
Served with whipped cream, Maple syrup, Chocolate chips,  
Berry compote, and Toasted pecans or Slivered almonds  
\$10 per person  
\*\$25 per chef per hour



## Brunch a La Carte

### By the Dozen

Mini Cheese Quiche	36
Mini Quiche Lorraine	42
Assorted Danish & Mini Muffins	30
Assorted Bagels and Cream Cheese	30
Scrambled Egg and cheese biscuits with Sausage, Bacon, or Ham	36 42
Eggs Benedict	36
Mini Grilled Cheese sandwiches with Bacon & Tomato	24 48
Fresh Fruit Platter for 12	36
Assorted Yogurt	24
Lemon Squares	24
Brownies	24
Key Lime Tarts	24

### By the Display

House Smoked Salmon (1 side serves 40-45)	175
Ham and Jam Board Country Ham, House Made Mini Biscuits, Assorted Local Jam, Honey, and Mustard	175

### Beverages by the Glass

Mimosas & Bloody Mary's	11
Enhance to a "Make your Own" Bar	13 per person
Sodas, Iced Tea, Coffee	3

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## Meeting Beverage Break

Regular & Decaf Coffee

Selection of Hot Tea

Iced Tea

Lemonade

Water

Half Day Beverage Break \$6 per person (4 Hours)  
Full Day Beverage Break \$10 per person (4 ½+ Hours)

## Morning Snacks

Fruit Platter \$3 per person

Mini Muffins/Danishes \$2 per person

Assorted Yogurts \$2 each

Parfait Station \$3 per person

Trail Mix Station \$3 per person

## Afternoon Pick Me Up

Individual bags of chips or popcorn \$2.00 each

Platter of Assorted Cookies \$24 per dozen

Platter of Brownies \$24 per dozen

Bowl of mixed nuts \$20 per bowl



# PLATED LUNCHESES

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## Plated Lunch

Please choose one

### Seasonal Soup Options

Caesar Salad

Seasonal Big Salad

Please choose two and one vegetarian option

**Crab Cake**

little salad, louis sauce

**Greencroft Burger**

timbercreek beef, american cheese, LTPO, aioli

**Bacon Wrapped Meat Loaf**

potato, glazed carrots

**Mac and Cheese**

with lobster (+10), bacon, or grilled chicken (+6)

**Chicken Saltimbocca**

prosciutto, provolone, sage, saffron rice, wilted spinach

**Chicken Cordon Bleu**

va ham, provolone, wilted spinach

### Seasonal Vegetable Small Plates

1 Course \$20

2 Course \$25

3 Course \$28





## Plated Lighter Lunch

*Please choose one*

Quiche Lorraine

Seasonal Quiche

Seasonal Vegetarian Small Plates

Seasonal Big Salad

Little Salad

add choice of crab cake (10), chicken (8), salmon (8)

Chicken Caesar Wraps

Chicken or Tuna Salad Tea Sandwiches

\$14 per person



# PLATED DINNERS

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## Fall Plated Dinner

### Starters + Small Plates

Creamy Mushroom Soup

Roasted Pepper Soup

New England Clam Chowder

Caesar Salad

Autumn Big Salad

fennel, watermelon radish, candy pecans, bleu cheese, pear

Beet Salad

caromont chevre, orange, pecans, honey

Oysters Rockefeller (+8)

### Entrees

Lemon and Sage Pork Loin

caramelized apples, brussel's sprouts, gastrique

Seared Diver Scallops

oyster mushrooms, bacon, sherry, frisee

Tournedos Rossini

creamed spinach, red potato, demi glace (add foie gras +10)

Chicken Saltimbocca

prosciutto, provolone, sage, saffron rice, wilted spinach

Duck Confit

lentils, crispy collard greens, gastrique

Chesapeake Bay Rockfish

polenta, pea greens, demi glace

Red Wine and Mushroom Risotto

burrata, curly endive, black sea salt

Eggplant Parmesan

red sauce, basil, grana padano

Duo of Season Vegetable Small Plates

Seasonal Fish Options

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# Winter Plated Dinner

## Starters + Small Plates

Lobster Bisque

Creamy Broccoli-Cheddar Soup

Horseradish Cheddar Soup

Oysters Rockefeller (+8)

Caesar Salad

Winter Big Salad

mixed greens and spinach, charred carrots and parsnips, fennel, shaved fennel, citrus vinaigrette

## Entrees

**Braised Beef**

local cheddar grits, gravy, hearty vegetables

**Tournedos Rossini**

creamed spinach, red potato, demi glace (add foie gras +10)

**Duck Confit**

lentils, crispy collard greens, gastrique

**Chicken Saltimbocca**

prosciutto, provolone, sage, saffron rice, wilted spinach

**Lobster Ragout (+10)**

vol au vent, oyster mushrooms, mussels, sherry cream, peas

**Mussels Marinara**

red sauce, basil, garlic bread

**Trout Amandine**

root vegetables, amaretto, almonds, pea shoots

**Duet of Seasonal Vegetable Small Plates**

**Eggplant Parmesan**

red sauce, basil, grana padano

**Red Wine and Mushroom Risotto**

burrata, curly endive, black sea salt

**Seasonal Fish Options**

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# Spring Plated Dinner

## Starters + Small Plates

Shrimp Bisque

She Crab Soup

Creamy Asparagus Soup

Pea and Pesto Soup

Oysters Rockefeller (+8)

Spring Big Salad

feta cheese, strawberries, tiny tomatoes, radish, pickled red onions

## Entrees

Marinated Pork Tenderloin

scallion fried rice, haricot vert, tamari glaze

Yellowfin Tuna

artichokes, aioli, lemon

Butter Poached Halibut (+4)

baby carrots, spring greens

Crab Cakes (+5)

lobster sauce, greens

Bistro Steak Frites

little salad, fries, chimchurri

Chicken Schnitzel

marinated cucumber salad

Beef Wellington (+5)

vol au vent, duxelles, demi glace, potato

Lemon Risotto

asparagus, corn, tarragon, grana padano

Gnocchi

peas, parmesan, basil

Various Raviolis

Duo of Seasonal Vegetable Small Plates

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## Summer Plated Dinner

### Starters + Small Plates

New England Clam Chowder

Corn Chowder

Various Chilled Soups

Oysters Rockefeller (+8)

Shrimp Cocktail (+6)

Summer Big Salad

strawberries, candy pecans, tiny tomatoes, chevre, croutons

### Entrees

Bistro Steak Frites

little salad, fries, chimchurri

Beef Wellington (+5)

vol au vent, duxelles, demi glace, potato

Crab Cakes (+5)

lobster sauce, greens

Grilled Swordfish

summer squash, roasted peaches

Seafood Boil (+10)

crab legs, carolina shrimp, old bay, corn cob

Alaskan Halibut or Salmon (+5)

bell pepper sauce, polenta cake, microgreens

Sous Vide Pork Belly

tomato jam, haricot verts

Fried Chicken

corn and okra, special sauce

Lemon Risotto

asparagus, corn, tarragon, grana padano

Duo of Seasonal Vegetable Small Plates



## Desserts

Assorted Pies

Assorted Tartlets

Bread Pudding with Butterscotch Sauce

Fruit Crisps: Apple, Blueberry, Cherry or Peach

New York Cheesecake with a seasonal berry sauce

Berry Trifle

Strawberry Shortcake

Crème Brulee

Gluten Free Chocolate Lava Cake

Tuxedo Bomb Cake

You may choose up to 2 protein entrees plus 1 vegetarian entree

\*1 Course \$38

\*2 Course \$44

\*3 Course \$48

\* unless otherwise stated



# HORS D'OEUVRES AND RECEPTIONS

There will be a 9.3% food & beverage tax and 20% gratuity added to all of catered events  
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## Specialty Stations

### **Mashed Potato Bar (\$8.50 per person)**

Choice of two: Yukon gold, purple, or sweet potatoes

Served in martini glasses with the following toppings:

For Yukon or purple: bacon, scallions, sour cream, butter, broccoli, and shredded cheddar or bleu cheese.

For sweet: mini-marshmallows, brown sugar, syrup, raisins, and butter.

### **\*Pasta Station (\$8.50 per person as hors d'oeuvre or \$18.95 per person as main course)**

Penne or linguini with marinara, Alfredo, and garlic butter sauces

Served with mixed vegetables. Choose 2 meats: beef, chicken, or shrimp (add the third for \$2 more per person)

### **\*Macaroni and Cheese Bar (\$8.50 per person as hors d'oeuvre or \$18.95 per person as main course)**

Two kinds of macaroni and cheese served with shredded cheese, bacon bits, mushrooms, peas, fried onions

If used as main course, sliced chicken or meatballs will be added

### **\*Stir Fry Station (\$8.50 per person as hors d'oeuvre or \$18.95 per person as main course)**

Choose 2 meats: beef, chicken, or shrimp (add the third for \$2 more per person)

Served with assorted vegetables, teriyaki and spicy garlic sauce, noodles and rice

### **Sundae Bar (\$8 per person)**

Vanilla Ice Cream

M & M's

Oreo or other cookie pieces

Nuts

Whipped Cream

Cherries

Chocolate and Caramel Sauces

**\*Chef's fee of \$25 per hour**



## Hors d'oeuvres

### Cold

(per 50 pieces)

Raw Oysters

Virginia \$150

Non Va \$175

Shrimp Cocktail \$175

Grilled Chicken Salad in Filo Shell \$150

Ciabatta Bruschetta: Tomato, Mozzarella, Basil \$75

Olive Tapenade Crostini \$75

Tuna Tartare Crackers \$200

Smoked Salmon on Cucumber Canape \$175

### Hot

(per 50 pieces)

Oysters Rockefeller \$175

Fried Oysters \$200

Brie and Sliced Apple Baguette \$80

Scallops in Bacon \$200

Mini Beef Wellingtons \$175

Vegetable Spring Rolls \$100

Pork Potstickers W/Soy Glaze \$80

Chicken Cordon Bleu Bites \$140

Mini Crab Cakes W/Louis Sauce \$200

Mini Quiche \$100

Spanakopita \$125

Steak Chimichurri Bites \$200

Chicken Satay \$125

Mini Beef Meatballs \$175

Angels on Horseback \$200

Chicken Wings \$150

Seasonal Soup Shooters \$125

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## Sliders and Sandwiches

(per 50 pieces)

- Smoked BBQ Sliders - \$150
- Crab cake with Remoulade - \$200
- Country Ham Biscuits - \$175
- Shrimp Salad Sliders - \$175
- Cucumber & Watercress, Cream Cheese - \$100
- Pimento Cheese - \$100
- Chicken Salad - \$150

## Carving Stations

*Each Station comes with Freshly Baked Rolls*

\*Tenderloin of Beef (30ppl) - \$295  
Horseradish Cream and jus

\*Breast of Turkey (40ppl) - \$175  
Cranberry Chutney

\*Roast Pork Loin (30ppl) - \$175

\*Beef Top Round (75ppl) - \$275

\*Chef's fee of \$25 per hour  
(Pre Sliced Platters are available)

**Cocktail Hour \$12 per person**

Select 4 hors d'oeuvres or Sliders for a 1 hour service

**Heavy Reception \$26 per person**

Select 8 hors d'oeuvres or Sliders for a 1 hour service

**As a Meal \$32 per person**

Select 4 hors d'oeuvres or Sliders for a 2 hour service

Select one Specialty Station for a 2 hour service



## Dips, Displays, and Trays

Small Display: Select 3 cheeses below - Large Display: Select 4 cheeses below

Choice of Cheeses: Brie, Buttermilk Bleu, Smoked Gouda, Gruyere, Cheddar, Pepper Jack, Fontina, Boursin, Swiss

Domestic & Imported Cheese Display

Small (50ppl) - \$150

Large (100ppl) - \$250

Fresh Fruit Display

Small (50ppl) - \$125

Large (100ppl) - \$200

Crudité - Seasonal Fresh Vegetables  
with house-made dip  
(75 ppl) - \$150

Fruit & Cheeses

Small (50ppl) - \$175

Large (100ppl) - \$275

*Each order serves 45-50 people*  
House Smoked Salmon \$175

Grilled Vegetable tray - \$150

Hummus with Pita Points - \$80

Spinach Artichoke Dip w/Fresh Herbs and Garlic served with Pita Chips - \$100

Crab Dip served with Crostini - \$200

Baked Brie wrapped in Pastry w/ Raspberry Currant and Crostini - \$125

Cold Roasted Tenderloin w/Horseradish Cream Sauce - \$295

Assorted Bruschetta Platter - \$100

Tomato; Artichoke and Roasted Red Pepper; Beet and Mushroom

Ham and Jam Board - \$175

Country Ham, House Made Mini Biscuits, Assorted Local Jam, Honey, and Mustard

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## Specialty Desserts

### Small Bites \$24/Dozen

Lemon Squares  
Brownies  
Chocolate Tarts  
Key Lime Tarts  
Assorted Cookies  
Assorted Mini Cheesecakes  
Flourless Chocolate Torte Brownies

### Greencroft Pies \$7/slice or \$42/pie

Apple  
Key Lime  
Peanut Butter  
Pecan  
Lemon Meringue  
Pumpkin

### Other Favorites \$7 each

Bread Pudding with Butterscotch Sauce  
Fruit Crisps: Apple, Blueberry, Cherry or Peach  
New York Cheesecake with a seasonal berry sauce  
Berry Trifle  
Strawberry Shortcake  
Crème Brulee (\$8 each)  
Gluten Free Chocolate Lava Cake (\$9)  
Tuxedo Bomb Cake (\$9)

Add Ice Cream to any of the desserts for an additional \$2



## Consumption Bar Options

### House Bar

Liquor - \$7.50 per drink	Beer	Wine - \$24 per bottle
Pinnacle Vodka	Budweiser - \$4	Pedroncelli, Chardonnay
Seagram's Gin	Bud Light - \$4	Villaggio, Pinot Grigio
Castillo Rum	Devil's Backbone Vienna Lager - \$5	Lewis and Clark, Merlot
Inver House Scotch	Blue Mountain Full Nelson - \$5	Les Dauphins, Cotes Du Rhone
Va Gentleman Bourbon	Starr Hill Northern Lights - \$5	
Montezuma Tequila	Bold Rock Cider - \$5	
	Becks NA - \$5	
		See full wine list for upgrade options Guests may bring in their own bottles of wine at a \$15 per 750ml bottle charge plus 9.3% tax and 20% service charge.

### Call Bar

Liquor - \$9.00 per drink
Absolut Vodka
Tanqueray Gin
Bacardi Rum
Cutty Sark Scotch
Jack Daniels Bourbon
Jose Cuervo Tequila

### Premium Bar

Liquor - \$11.00 per drink
Ketel One Vodka
Bombay Sapphire Gin
Mount Gay Rum
Dewars
Makers Mark Bourbon
1800 Tequila

Specialty Cocktails - \$9.00+ per drink
Bloody Mary - \$7
Bloody Mary Bar - \$12 per person
Mimosa - \$7
Mimosa Bar - \$12 per person
Mocktail Bar - \$150+

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## Cash Bar Options

### House Bar

Liquor - \$10 per drink	Beer	Wine - \$29 per bottle
Pinnacle Vodka	Budweiser - \$6	Pedroncelli, Chardonnay
Seagram's Gin	Bud Light - \$6	Villaggio, Pinot Grigio
Castillo Rum	Devil's Backbone Vienna Lager - \$7	Lewis and Clark, Merlot
Inver House Scotch	Blue Mountain Full Nelson - \$7	Les Dauphins, Cotes Du Rhone
Va Gentleman Bourbon	Starr Hill Northern Lights - \$7	
Montezuma Tequila	Bold Rock Cider - \$7	
	Becks NA - \$7	
		See full wine list for upgrade options

### Call Bar

Liquor - \$12.00 per drink
Absolut Vodka
Tanqueray Gin
Bacardi Rum
Cutty Sark Scotch
Jack Daniels Bourbon
Jose Cuervo Tequila

### Premium Bar

Liquor - \$14 per drink
Ketel One Vodka
Bombay Sapphire Gin
Mount Gay Rum
Johnny Walker Red Scotch
Makers Mark Bourbon
1800 Tequila

Specialty Cocktails - \$10.00+ per drink
Bloody Mary - \$9
Bloody Mary Bar - \$14 per person
Mimosa - \$9
Mimosa Bar - \$14 per person
Mocktail Bar - \$200+

The Club can provide drink tickets to be available to purchase throughout your event. Tickets may also be pre-purchased and added to your final invoice. Tickets will be available 30 minutes prior to the start of the event. The Club is not responsible for lost or stolen tickets.