



Special Event Menu

Breakfast

Continental Breakfast

Danish Pastries, Breakfast Breads,
Bagels, Muffins, Yogurt, Juices, Fresh Fruit, Coffee & Tea

\$9.00 p/p

Box Express Breakfast

Assorted Muffins, Danish Pastries, Bagels, Yogurt or Granola Bars,
Fresh Fruit and Choice of Juices Served in an
Express To-Go Bag

\$9.00 p/p

Deluxe Continental Breakfast

Danish Pastries, Breakfast Breads, Bagels,
Muffins, Yogurt, Fresh Fruit, Coffee, Tea & Assorted Juices plus a
Breakfast Action Station with Hot Breakfast Sandwiches, Omelettes, Bacon,
Sausage & Home Fries

\$12.00 p/p

Classic Breakfast Buffet

The Classic American Breakfast
Includes Omelette, Pancake & Waffle Stations with Bacon, Sausage, Home
Fries, Fresh Fruit, Pastries, Muffins, Bagels with Cream Cheese,
Coffee, Tea and Juices

\$15.00 p/p

Box Lunches

Standard Box Lunch

Choice of the following deli meats:

Perfectly Rare Roast Beef
Oven-Roasted Smoked Turkey
Deli-Style Honey Baked Ham
Chicken Salad

Includes Orzo Pasta Salad with Feta Cheese & Sun-Dried Tomatoes,
Choice of Kettle Chips, Cookies or Brownies & Fresh Fruit
Sandwiches Served on Choice of Gourmet Breads to Include Croissants,
Kaiser Rolls, French Bread, White, Grain Wheat, Rye, or Sour Dough

\$14.00

Gourmet Box Lunch

Choice of the following gourmet sandwiches:

Hand-Carved Roast Pork Tenderloin with Caramelized Onions, Provolone
Cheese & Red Wine Sauce on Fresh Ciabatta Bread

Slow-Roasted Prime Rib with Choice of Deli Cheeses and Red Wine Sauce
on Ciabatta Bread

Chicken Parmesan with Provolone Cheese on Garlic Ciabatta Bread

Oven-Roasted Pesto Chicken with Provolone Cheese on Choice of
Gourmet Breads

Includes Orzo Pasta Salad with Feta Cheese & Sun-Dried Tomatoes,
Choice of Kettle Chips, Cookies or Brownies and Fresh Fruit

\$19.00

Reception Options

Hot Hors D'Oeuvres

- ~Teriyaki Meatballs with Roasted Red Pepper Puree~
- ~Spinach Spanikopita~
- ~Fig & Mascarpone in Phyllo~
- ~Pear & Brie with Almonds in Phyllo~
- ~Brie with Raspberry & Almonds in Phyllo~
- ~Mushroom Vol-Au-Vent~
- ~Petite Quiche~
- ~Petite Quiche Lorraine~
- ~Petite Spinach Quiche~

Per Piece = \$1.75

- ~Spring Rolls~
- ~Asparagus and Asiago Cheese Wrapped in Phyllo~
- ~Beef Julienne Vegetables Skewer~
- ~Fruit Kabob~
- ~Beef or Chicken Satay with Thai Peanut Sauce~
- ~Shrimp Tempura~
- ~Mini-Crab Cakes with Roasted Red & Yellow Pepper Puree~
- ~Wild Mushroom Beggar's Purse~
- ~Crab Rangoon~
- ~Cheese Mushroom Caps~
- ~Sausage Mushroom Caps~
- ~Crabmeat Mushroom Caps~
- ~Spinach Mushroom Caps~

Per Piece = \$2.50

- ~Miniature Beef Wellingtons with Red Wine Sauce~
- ~Beef Brochette~
- ~Lobster Saffron~
- ~Bacon Wrapped Jumbo Scallops~
- ~Jumbo Pesto Scallops~
- ~Coconut Rosemary Jumbo Shrimp~
- ~Bacon Wrapped Jumbo Shrimp~

Per Piece \$2.75

Lunch or Dinner Entrée Selections

Country Barbeque

Grilled Angus ½ lb. Hamburgers, Cheeseburgers, Hot Dogs & Sauerkraut
Grilled Chicken Breast
Pasta Salad & Fresh Fruit Salad
Lettuce, Tomato & Onion Condiment Tray
Assorted Rolls & Sandwich Spreads
Assorted Chips, Cookie and Brownie Tray

\$18.00 per person

New York Deli Buffet

Assorted Italian Deli Meats on Fresh Ciabatta Bread
Classic New Yorker (Pastrami, Swiss, Slaw & Russian Dressing on Rye)
Perfectly Rare Roast Beef, Oven-Roasted Smoked Turkey, and
Deli-Style Honey Baked Ham with Choice of Breads
Assorted Chips, Cookie and Brownie Tray

Condiments Include Bibb Lettuce, Tomatoes, Onions, Pickles, Provolone,
Swiss or Cheddar, Mayonnaise, Deli-Mustard & Horseradish Mayo

\$20.00 per person

Southwestern Grille

Chips and Chunky-Style Fresh Garden Salsa
Southwest-Style Ceviche
Chicken Quesadillas with Jalapeño Cream Salsa

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Barbequed Shrimp, Marinated Chicken or Beef Fajitas
Served with Spanish Yellow Rice and Beans, Warm Flour Tortillas,
Shredded Cheese, Fresh Guacamole Spread, Chunky-Style Salsa, Sour
Cream and Sautéed Onions & Peppers
Braised Quartered Chicken with Onion and Potato Puree
Virginia's own 'Homestead Creamery' Ice Cream

\$24.00 per person

Southern-Style Pig Pickin'

Charcoal-Grilled Whole Hog
Pulled-pork BBQ Sandwiches, Grilled and Fried Chicken & Hot dogs
Complete with Sauerkraut, Coleslaw, Beans, Potato Salad
Fresh Fruit and Collard Greens

\$38.00 per person

Taste of Italy

Caesar Salad with Parmesan Cheese, Croutons & Caesar Dressing
Fresh Italian Garden Salad with Choice of Dressings
Fresh-Baked Italian Bread with Parmesan Cheese & Garlic Butter
Golden-Browned Calamari with Marinara Sauce

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Choice of Pastas: Penne, Linguini, or Angel Hair
Choice of Sauces: Bolognese, Alfredo or Pesto

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Lobster Ravioli with Garden Fresh Marinara Sauce
Stuffed Manicotti Shells with Garden Fresh Marinara Sauce
Chicken Parmesan with Provolone Cheese & Fresh Marinara Sauce
Veal Parmesan with Provolone Cheese & Fresh Marinara Sauce
Heirloom Tomato & Mozzarella with Basil and Balsamic Vinaigrette

\$38.00 per person

Seafood Grille

Grilled Jumbo Shrimp with Rosemary White Wine
Cilantro-Marinaded Grilled Jumbo Scallops
Pistachio-Crusted Chilean Sea Bass with Beurre Blanc Sauce
Cedar Plank Salmon with Champagne Hollandaise Sauce
Marinated Grilled Sword fish with Mango Salsa & Chutney

\$38.00 per person

Surf & Turf

Grilled 10 oz. N.Y. Strip or 8 oz. Grilled Filet Mignon and 6 oz. Butter-
Poached Lobster Tail with Potatoes Mouseline, Roasted Vegetables,
Sautéed Mushrooms & Red Wine Sauce
or
Grilled 10 oz N.Y. Strip or Grilled 8 oz Filet Mignon and Rosemary-Infused
Jumbo Shrimp or Scallops served with Potatoes Mouseline, Roasted
Vegetables, Sautéed Mushrooms & Red Wine Sauce

\$45.00 per person

Beverage Selections

Hosted Bar

Hosted Bar includes a premium selection of domestic and imported beers, a variety of House wines by the glass, soft drinks, juices and water. Prices listed are per person.

<i>One Hour</i>	<i>\$14.00</i>
<i>Two Hour</i>	<i>\$20.00</i>
<i>Three Hour</i>	<i>\$25.00</i>

Billing based upon consumption is also offered. All beverages will be tallied and a final bill will be presented to the host at the end of the reception. Consumption prices are listed below.

<i>Water</i>	<i>\$1.50</i>
<i>Soda</i>	<i>\$2.25</i>
<i>Juice</i>	<i>\$3.00</i>
<i>Sport Drinks</i>	<i>\$3.00</i>
<i>Domestic Beer</i>	<i>\$4.00</i>
<i>Imported Beer</i>	<i>\$5.00</i>
<i>House Wines</i>	<i>\$8.00</i>
<i>(By the glass- 1/3 Bottle pour)</i>	

On-Course Concessions

Beverage Stations will be conveniently located on four (4) different holes throughout the course. Stations will be located on holes #1, #6, between #9 green and #10 tee (The “Turn”), and #14 green/ #17 tee. Beverage Stations will be iced and replenished frequently throughout the day allowing golfers to obtain beverages at any time during their round of golf. Both all-inclusive and consumption-based billing packages are offered.

All-Inclusive Non-Alcoholic Package:

*Includes Assorted Water, Soda, Juice and
Gatorade / Sport Drinks Selections
\$16.00 per person*

All- Inclusive Deluxe Package:

*Includes Water, Soda, Juice, Gatorade / Energy Drinks,
Domestic and Imported Beer Selections
\$22.00 per person*

Billed Based On Consumption Pricing Listed Below:

<i>Water</i>	<i>\$1.50</i>
<i>Soda</i>	<i>\$2.25</i>
<i>Juice</i>	<i>\$3.00</i>
<i>Sport Drinks</i>	<i>\$3.00</i>
<i>Domestic Beer</i>	<i>\$4.00</i>
<i>Imported Beer</i>	<i>\$5.00</i>