

THE OMNI HOMESTEAD RESORT
EVENT MENUS





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v Vegetarian
vg Vegan
gf Gluten Free
df Dairy Free
n Contains Nuts

Prices are subject to a 24% service charge and a 9.3% sales tax. All menus and prices are subject to change.



BUFFETS

All breakfast buffets are served with your choice of freshly brewed Westrock regular coffee, decaffeinated coffee, gourmet teas and a selection of juices with apple preserves, honeycomb and whipped butter. Prices based on 1.5 hours of service. Breakfasts buffets require a minimum of 25 people. A surcharge will apply for extended service.

Prices are subject to a 24% service charge and a 9.3% sales tax. All menus and prices are subject to change.

CLASSIC CONTINENTAL

Medley of fresh seasonal fruits and strawberries with low fat Greek yogurt (v, gf)

House made granola and assorted cereals with 2% and nonfat milk (v, n)

Assorted sweet and savory breakfast pastries with Homestead cinnamon and maple glazed doughnuts (v, n)

26 per person

HOMESTEAD CONTINENTAL

Medley of fresh seasonal fruits, strawberries and selection of traditional breakfast cereals with whole and low fat milk (v)

Low fat Greek yogurt with house made granola (v, n)

Dried cranberries, cherries and blueberries with toasted walnuts and pecans (n)

Atlantic smoked salmon | Dill crème fraîche, sliced tomatoes, pickled onions and traditional accompaniments (gf)

Assorted sweet and savory breakfast pastries with Homestead cinnamon and maple glazed doughnuts and New York style bagels with traditional and chive cream cheese (v, n)

30 per person





BUFFETS

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CLASSIC AMERICAN

BREAKFAST

Medley of fresh seasonal fruits and strawberries with low fat Greek yogurt (v, gf)

House made granola | Dried cranberries, cherries and blueberries with toasted walnuts and pecans (v, n)

Home fried potatoes (vg, gf)

Blueberry pancakes with warm maple syrup (v)

Farm fresh scrambled eggs with fine herbs (v)

Pan seared country sausage (gf, df)

Hickory smoked bacon (gf, df)

ACCOMPANIMENTS

Assorted sweet and savory breakfast pastries with Homestead cinnamon and maple glazed doughnuts (v, n)

Apple preserves, honeycomb and whipped butter (v, gf)

BEVERAGES

Selection of juices

Freshly brewed Westrock regular coffee, decaffeinated coffee and gourmet teas

38 per person

EGG SUBSTITUTIONS

Frittata with roasted tomatoes, spinach, goat cheese and Italian parsley (v, gf)

add 7 per person

Egg whites or egg beaters (v, gf)

add 3 per person

THE HOMESTEAD BREAKFAST

BREAKFAST

Medley of fresh seasonal fruits and strawberries with low fat Greek yogurt (v, gf)

Smoked salmon with sliced red onions, ripe tomatoes and capers (gf)

Individual egg frittatas with artichokes, olives, roasted tomatoes and crumbled goat cheese (v, gf)

Cinnamon scented brioche French toast with apple raisin compote, warm Allegheny syrup with whipped creamery butter (v)

Applewood bacon and country link sausage (gf, df)

Home fried potatoes (vg, gf)

ACCOMPANIMENTS

Assorted sweet and savory breakfast pastries, muffins and Homestead cinnamon and maple glaze doughnuts with sweet butter, house made apple butter and preserves (v, n)

BEVERAGES

Freshly brewed Westrock regular coffee, decaffeinated coffee and gourmet teas

43 per person

MEAT SUBSTITUTIONS

Healthy turkey bacon (gf, df)

Country turkey sausage (gf, df)

Chicken apple sausage (df)

Maple blueberry sausage (gf, df)

add 4 each



ENHANCEMENTS

Pricing is based on enhancing an existing menu. Chef attendant required on Prepared-To-Order Omelets, Carved Bacon, Traditional Eggs Benedict and Belgian Waffle stations at 125 per chef, with one chef per 100 people.

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PREPARED-TO-ORDER OMELETS

MEAT

Applewood bacon, honey ham, country sausage (gf, df)

VEGETABLES

Caramelized onions, peppers, wild mushrooms, vine ripe tomatoes and Bloomsdale spinach

CHEESE

Monterey Jack cheese, goat cheese and cheddar

14 per person

SEAFOOD

Shrimp, smoked salmon and blue crab

add 8 per person

CARVED BACON

Hand carved slab bacon (gf, df)

12 per person

TRADITIONAL EGGS BENEDICT

14 per person | maximum 300 people

BELGIAN WAFFLE STATION

Assorted fruit, berries, syrup (n), compotes, seasonal butters and Chantilly cream

11 per person

FRESH BAKED LOW COUNTRY BISCUITS

Served with sausage gravy

6 per person

HOT CEREAL

Steel cut oats (vg, gf), cinnamon and brown sugar

Cheddar grits (v, gf)

6 per person

CINNAMON-SCENTED BRIOCHE FRENCH TOAST

Apple raisin compote (v)

9 per person

SCRAMBLED FARM FRESH EGGS

Monterey Jack cheese and chives (v, gf)

9 per person

BUTTERMILK PANCAKES

Fresh strawberry compote, Chantilly cream (v), whipped butter and maple syrup (n)

8 per person

BUILD YOUR OWN ORGANIC YOGURT PARFAIT STATION

Seasonal fruits and organic yogurt with house made granola (v, n)

9 per person



ENHANCEMENTS

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FRESHLY BAKED BREAKFAST BREADS

Banana nut bread (v, n), lemon poppy seed and orange bread served with Nutella (n), house made apple butter and cream cheese

8 per person

SMOKED SALMON

Sliced red onions, capers, chopped eggs, lemon, vine ripe tomatoes and Philadelphia cream cheese (gf)

16 per person | minimum 25 people





IN-HAND-MENTS

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VIRGINIA HAM AND CHEDDAR BISCUIT

Herbed whipped butter

7 per person

STEAK AND EGG WRAP

Grilled sirloin with provolone cheese and fluffy eggs

10 per person

SOUTHWEST BREAKFAST WRAP

Scrambled eggs, chicken sausage and Jack cheese
with salsa in a soft tortilla

9 per person

CROISSANT BREAKFAST SANDWICH

Scrambled eggs, sausage and cheddar

8 per person





PLATED

All plated breakfasts are served with your choice of Westrock regular coffee, decaffeinated coffee, gourmet teas, fresh orange juice, select Homestead bakery pastries including the famous Homestead doughnuts, apple preserves and whipped butter.

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CLASSIC

Seasonal fruits and wild berries over toasted coconut panna cotta *(v, gf, n)*

Farm fresh cheddar scrambled eggs | Snipped garden herbs, olive oil roasted tomatoes, blueberry sausage and crispy hash browns *(gf)*

22 per person

GOOD MORNING

Seasonal fruits and organic yogurt parfait with layered house made granola *(v, n)*

Local apple stuffed French toast

Applewood bacon and southern link sausage

28 per person

CHEF'S BREAKFAST

Poached figs served over vanilla bean custard *(v, gf)*

Traditional eggs Benedict with hollandaise sauce, wilted spinach, olive oil and poached tomatoes

35 per person | maximum 300 people

MALTED WAFFLE

Peach and brambleberry parfait, house made granola and Hungry Hill honey yogurt *(v, n)*

Malted waffle with cinnamon, toasted walnut butter and warm maple syrup *(v, n)*

18 per person

STEAK AND EGGS

Seasonal fruits and wild berries over toasted coconut mascarpone *(v, gf)*

Petite bavette steak and country scrambled eggs with griddled hash brown potatoes, oven dried tomatoes and butler-passed sauce béarnaise *(gf)*

27 per person

BOXED BREAKFAST

ENTRÉES | CHOICE OF ONE

Atlantic smoked salmon on New York style bagel, chive and caper cream cheese and pickled red onions with chilled seasonal fruits

Virginia ham and cheddar biscuit with herbed whipped butter and seasonal breakfast pastries and power bar

16.5 per person

Add coffee-to-go

85 per gallon



À LA CARTE

Prices are subject to a 24% service charge and a 9.3% sales tax.
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BEVERAGES

Freshly brewed Westrock regular coffee, decaffeinated coffee and gourmet teas | 85 per gallon

Bottled fruit juices | 5.5 each

Red Bull | 6.5 each

Bottled Powerade | 5 each

Sparkling and still bottled waters | 5.5 each

Vitaminwaters | 6 each

Assorted soft drinks | 4.5 each

Orange juice | 68 per gallon

Iced tea | 65 per gallon

Fruit infused water | 45 per gallon



FOOD

Bagels (v) | 42 per dozen

Assorted individual yogurt (v, gf) | 5 each

Freshly baked Danishes, croissants and muffins (v, n) | 39 per dozen

The famous Homestead cinnamon and maple glazed doughnuts (v, n) | 33 per dozen

Oven fresh assorted cookies and brownies (v, n) 32 per dozen

Whole fresh fruits (vg, gf) | 3.5 each

Medley of fresh seasonal fruits and strawberries with lowfat Greek yogurt (v) | 7 per person

Assorted granola bars (n) | 4 each

Power bars | 5 each

Imported and local artisan cheeses, toasted pecans, dried fruits and gourmet crackers (v, n) | 14 per person

Lemon bars (v) | 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 4.5 each

Corn tortilla chips with salsa roja and salsa verde (vg, gf) | 5 per person

Warm pretzel bread with honey mustard sauce (v) 5 each



BREAKS

Breaks are served with your choice of Westrock regular coffee, decaffeinated coffee and gourmet teas. Prices based on 30 minutes of service. Themed breaks require a minimum of 25 people. A surcharge will apply for extended service.

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MORNING

ALL THINGS HOMESTEAD

The famous Homestead cinnamon and maple glazed doughnuts with mini croissants and mini bear claws *(v, n)*

16 per person

GREEK YOGURT PARFAITS

Homestead honey, citrus and black raspberries *(v, gf)*

17 per person

FRUIT

Sliced melons and berries with whole seasonal fruits *(vg)*

18 per person

MORNING SPA

All bran honey muffins, fresh bananas and green garden juice with seasonal fruit smoothies *(v)*

22 per person

THE TRAIL

Build-your-own trail mix | House made granola *(n)*, banana chips, dried cherries, dried apricots, dried Virginia apples, almonds *(n)*, cashews *(n)*, sunflower seeds, yogurt covered raisins and M&M's *(v)*

16 per person

BEVERAGE BREAK

Freshly brewed Westrock regular coffee, decaffeinated coffee, gourmet teas, bottled waters and a selection of sodas

18 per person | maximum of four hours

AFTERNOON

VIRGINIA SNACKS

Ham and cheddar biscuits with apple butter, peanut brittle *(n)*, pimento cheese, crackers and carrot sticks

19 per person

CANDY STORE

Mini candy bars, M&M's, Sour Patch Kids, Hershey Kisses, Hot Tamales, Lemon Drops and yogurt covered raisins *(v)*

18 per person

CHOCOHOLICS' DELIGHT

Truffles, walnut brownies, chocolate chip cookies and white chocolate chip macadamia nut cookies *(n)*

19 per person

SKIP THE GYM

Cucumber-basil infused water *(vg, df)*, berry-hibiscus mineral water *(vg, gf)*, protein bars (labeled), crudité, green goddess and hummus dip *(vg, gf)*

Selection of sodas

20 per person

BEVERAGE BREAK

Freshly brewed Westrock regular coffee, decaffeinated coffee, gourmet teas, bottled waters and a selection of sodas

18 per person | maximum of four hours



PLATED

All plated lunches are served with assorted Homestead rolls and whipped butter, freshly brewed Westrock regular coffee, decaffeinated coffee and gourmet teas. Plated lunches require a minimum of 25 people. Prices are subject to a 24% service charge and a 9.3% sales tax. All menus and prices are subject to change.

SOUP AND SALAD

CHOWDER

Sweet corn and blue crab

PULLED CHICKEN COBB

Eggs, tomatoes, bacon, avocados, blue cheese, crispy shallots and chiffonade of romaine with creamy lemon vinaigrette

NEW YORK STYLE CHEESECAKE

Berry compote and vanilla Chantilly

38 per person

A FRENCH TWIST

BABY BEET SALAD

Pistachios, aged chèvre mache, frisée, prosciutto and orange segments with citrus vinaigrette (v, n)

ROASTED COQ AU VIN

Pan roasted chicken breast, burgundy glazed, saffron pea risotto, smoked bacon, haricot vert and cremini mushrooms

HOMESTEAD DOUGHNUT

BREAD PUDDING

Crème anglaise and caramel sauce (v)

39 per person

NINE SPICE PORK

BABY ICEBERG WEDGE SALAD

Tomatoes, shaved red onions and chives with Point Reyes blue cheese dressing (v, gf)

NINE SPICE PORK TENDERLOIN

Creamy grits, mustard greens and roasted mushrooms with barbecue pork jus (gf)

VANILLA CRÈME BRÛLÉE (v, gf)

44 per person

LOCALLY SOURCED

BURRATA PANZANELLA

Roasted peppers, cherry tomatoes, cucumbers, wild arugula, frisée, rustic croutons and pesto (v, n)

PAN ROASTED RAINBOW TROUT

Baby artichokes, oven roasted tomatoes, olive oil roasted potatoes, grilled broccolini, Kalamata olives and Meyer lemon

TIRAMISU

Traditional Italian dessert with biscotti cookie (n)

42 per person

THYME SALMON

RAINBOW CARROT SALAD

Baby greens, ricotta salata, basil, cucumbers and dried olives with sherry vinaigrette (v, gf)

LEMON THYME ROASTED SALMON

Bloomsdale spinach, marble potatoes, caramelized Cipollini and rainbow carrots with citrus jus (gf)

NEW YORK CHEESECAKE

Berry coulis

44 per person



PLATED

All plated lunches are served with assorted Homestead rolls and whipped butter, freshly brewed Westrock regular coffee, decaffeinated coffee and gourmet teas. Plated lunches require a minimum of 25 people.

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FILET EXPERIENCE

ARUGULA AND PICKLED PUMPKIN

Feta cheese and candied red onion with mustard honey vinaigrette (v, gf)

GRILLED FILET MIGNON

Scallion and Gruyère Yukon Gold mashed potatoes, Brussels sprouts, carrots and mushroom with red wine sauce (gf)

CARAMEL PEANUT TART

Salted peanuts with caramel sauce and chocolate ganache (v,n)

52 per person

SHRIMP DELIGHT

GARDEN GREENS

Shaved vegetables and pickled apples with tarragon dressing (vg, gf)

SHRIMP AND GRITS

Cherry tomatoes, tasso ham and okra with creole shrimp sauce (gf)

OPERA TORTE

Chocolate sauce and vanilla Chantilly (v)

43 per person

MY BALLANTINE

CLASSIC CAESAR SALAD

Romaine, Parmesan cheese and herb croutons

CHICKEN BALLANTINE STUFFED WITH WILD MUSHROOMS

Herb orzo pasta, Boursin cheese, sautéed spinach and baby pearl onions with roasted chicken jus

VANILLA BEAN PANNA COTTA

Apple compote and cinnamon streusel

39 per person

GET SHORT RIBS

CHEF SALAD

Arugula, red oak and baby spinach, torn basil, eggs, aged cheddar, pancetta and croutons with aged balsamic vinaigrette (gf)

CABERNET GLAZED SHORT RIB

Pecorino herb grits, roasted oyster mushrooms, autumn squash and olive oil poached tomatoes (gf)

SPICED CHEESECAKE

Cinnamon Chantilly cream and streusel

49 per person



BUFFETS

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INGALLS DELIGHT

SOUP

Seasonally inspired soup of the day with hearth breads and whipped butter

SALADS

Truffle potato salad (*gf, df*)

Hickory smoked salmon niçoise platter with

Dijon vinaigrette (*gf*)

Smoked autumn squash and buffalo mozzarella salad with arugula, watercress, olive oil, balsamic and basil leaves (*v*)

Gemelli pasta | Sun-dried tomatoes, Kalamata olives and roasted peppers with herb and red wine vinaigrette (*v*)

MEATS

Chilled beef tenderloin (*gf*)

Imported prosciutto with artisanal aged soppressata, Toscana and coppa (*gf, df*)

Roasted turkey breast (*gf, df*)

CHEESES

Sharp cheddar, Provolone, pepper jack, Swiss cheese, goat cheese and Brie

CONDIMENTS

Crisp butter lettuce, sliced tomatoes, kosher dill pickles, sliced red onions, banana peppers, whole grain and yellow mustard, horseradish, mayonnaise and whipped butter

BREADS

Brioche, ciabatta, focaccia, sliced country white, rye and nine grain

House made kettle chips (*gf, df*)

DESSERTS

Apple crisp tart (*v*)

Dark chocolate mousse flower pot (*v*)

Lemon meringue tart (*v*)

Chocolate dipped French macarons with pipette (*v*)

Cake lollipops (*v*)

62 per person

SOUTHERN STYLE

COLD TABLE

Blue cheese coleslaw (*v, gf*)

Country style potato salad with grainy mustard (*v, gf, df*)

Citrus and rainbow carrot salad | Frisée cauliflower, arugula, balsamic and onions with red wine vinaigrette (*vg, gf*)

HOT TABLE

Fried chicken and waffles with warm syrup

St. Louis style ribs dry rubbed and basted with barbecue sauce (*gf, df*)

Pimento mac and cheese with a Parmesan herb crust (*v*)

Southern style baked beans (*gf, df*)

DESSERTS

Key lime tartlet (*v*)

Chocolate whoopie pie (*v*)

Homestead doughnut bread pudding (*v*)

42 per person



BUFFETS

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ASIAN FUSION

SOUP

Miso soup | Tofu and scallions (df)

COLD TABLE

Tatsoi, kale and radish salad | Bean sprouts and grapes with chili yogurt dressing (vg, gf)

Barbecue duck and bok choy | Radicchio, cilantro and scallion with ginger vinaigrette (df)

Soba noodle and wakame salad | Radish sprouts and carrots with sesame dressing (v, df)

HOT TABLE

Miso salmon with mirin roasted eggplant and choy sum (df)

Beef stir fry with pepper beef, okra, green beans and tomatoes (df)

Scallion fried rice (v, df)

DESSERTS

Asian egg tart (v)

Coconut tapioca with apple compôte (v, gf)

White chocolate green tea torte (v)

49 per person

SOUP, SALADS AND SAMMIES

SOUP

Seasonally inspired soup of the day with hearth breads and whipped butter

COLD TABLE

Garden greens | Roasted turkey, farm eggs, teardrop tomatoes and aged cheddar with peppercorn ranch dressing (gf)

Cucumber and pickled red onion salad with fresh dill and buttermilk tarragon dressing (v)

Gemelli pasta | Sun-dried tomatoes, Kalamata olives and roasted peppers with herb and red wine vinaigrette (v)

COLD SANDWICHES

Chicken club | Maple cured ham, pulled rotisserie chicken, avocados and Swiss cheese on artisanal ciabatta

Veggie Wrap | Grilled squash, spinach, pickled mushrooms and oven dried tomatoes with feta cheese spread (v)

HOT SANDWICHES

Pulled pork sandwich with coleslaw and Carolina barbecue sauce

Roast beef panini | Shaved prime beef, caramelized onions, mushroom duxelles and Pepper Jack cheese on ciabatta

DESSERTS

Pear tart (v, n)

Berry cheesecake bites (v)

Toffee caramel mousse (v, gf)

44 per person



BUFFETS

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MONTEREY

SOUP

Seasonally inspired soup of the day with warm focaccia and extra virgin olive oil

COLD TABLE

Grilled vegetable antipasto *(vg, gf)*

Italian cured meats and cheese *(gf)*

Panzanella salad | Torn bread and cherry tomatoes *(v)*

Caesar salad | Shaved Parmesan cheese and croutons with dressing

HOT TABLE

Lemon garlic chicken breast and rosemary roasted red potato with natural jus *(gf)*

Pan roasted trout, artichokes, oven dried tomatoes, olives, capers, lemon, oregano, grilled broccolini and chiles *(df)*

Tortellini pasta with sausage ragout, chiles and Bloomsdale spinach

DESSERTS

Mini cannoli *(v)*

Tres leches tart *(v)*

Butterscotch budino *(v, gf)*

Tiramisu cake *(v)*

48 per person

ASHWOOD

SOUP

Seasonally inspired soup of the day with hearth breads and whipped butter

COLD TABLE

Classic niçoise platter | Oak roasted trout with Dijon vinaigrette *(gf)*

English pea | Pea tendrils, radishes and celery with creamy cider dressing *(v, gf)*

Waldorf salad | Celery, apples, walnuts and grapes with yogurt dressing *(v, n)*

HOT TABLE

Bourbon marinated salmon with pole beans, wild rice pilaf and ginger bean chow chow *(gf)*

Sixteen-hour brisket with garlic roasted potatoes, blistered tomatoes, sautéed green beans and sweet onions *(gf)*

DESSERTS

Yogurt berry mousse *(v, gf)*

Black forest torte *(v)*

Salted caramel cream puffs *(v)*

46 per person



BUFFETS

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CASCADES PICNIC BUFFET

COLD TABLE

Traditional coleslaw (v, gf, df)

Creamy fingerling potato salad | Whole grain mustard, smoked bacon and sour cream (gf)

Garden salad | Gem lettuces, shaved vegetables and pickled grapes with white balsamic vinaigrette (vg, gf)

HOT TABLE

Grilled tri-tip steak with lemon-thyme roasted bliss potatoes (gf)

Herb roasted chicken, dirty rice, sweet corn and potato succotash (gf)

ACCOMPANIMENT

Hearth breads with whipped butter

DESSERTS

Cheesecake brownies (v)

Assorted cookies (v,n)

Apple pie (v)

42 per person

GREAT EXPECTATIONS

SOUP

Seasonally inspired soup of the day with hearth breads and whipped butter

COLD TABLE

Buttermilk cucumber salad | Shaved fennel, pickled red onions and dill (v, gf)

Couscous salad | Currants, pine nuts, arugula and fresh herbs with lemon vinaigrette (v, n)

Garden green salad and seasonal vegetables (v) with ranch dressing (v) and herb vinaigrette (vg, gf)

HOT TABLE

Poached Atlantic salmon with haricot vert and dill butter sauce (gf)

Roasted Coq au Vin with polenta and English peas (gf)

Grilled Bavette steak with mushroom and potato ragout (gf)

DESSERTS

Lemon bar (v)

Cranberry Linzer cookies (v, gf)

Butterscotch budino (v)

52 per person



SMALL GROUPS

All small group lunches are served with your choice of Westrock regular coffee, decaffeinated coffee and gourmet teas. Prices are based on 1.5 hours of service. Small groups are for 10-25 people. A surcharge will apply for extended service. Chef attendant required for The Grill at 125 per chef.

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THE GRILL

SOUP

Seasonally inspired soup of the day and ciabatta rolls with Homestead whipped butter

SALADS

Baked potato salad | Scallions, cheddar and bacon with ranch dressing (gf)

Chopped salad | Iceberg, bacon, eggs, tomatoes, cucumbers and grilled chicken with light herb vinaigrette (gf)

MEATS

Grilled burgers and hot dogs (gf) with burger and dog buns

CONDIMENTS

Sliced vine ripe tomatoes, butter lettuce, shaved red onions, diced white onions, shaved iceberg lettuce, garlic kosher pickles, banana peppers, chive mayonnaise, prepared deli mustard and ketchup

Grocer style cheese boards | Virginia cheddar, Emmental Swiss cheese and creamy white American
Farm fresh seasonal vegetables (v, gf)

Rustic cut steak fries (v, gf)

DESSERTS

Apple pie (v)

Chocolate brownies (v)

43 per person

THE COUNTRY DELI

SOUP

Seasonally inspired soup of the day and ciabatta rolls with whipped butter

STARTERS

Fusilli, Kalamata olives and feta cheese, grilled zucchini, cherry tomatoes and basil pesto (v, n)

MEATS

Black forest ham, lean roast beef, genoa salami, shaved corned beef and turkey breast (gf)

CHEESES

Sharp cheddar, Provolone, pepper jack cheese and Swiss cheese

CONDIMENTS

Crisp butter lettuce, sliced tomatoes, kosher dill pickles, sliced red onions, banana peppers, yellow mustard, mayonnaise and creamery butter

Sliced country and white buns, rye bread and nine grain bread

Kettle chips (vg, gf)

DESSERTS

Assorted cookies (v, n)

Cheesecake brownies (v)

Pumpkin pie (v)

40 per person



SMALL GROUPS

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VIRGINIA COUNTRY TOUR

SOUP

Seasonally inspired soup of the day and artisan hard and soft rolls with whipped butter

SALAD

Field green salad | Grilled artichokes, cherry tomatoes and cucumbers with cabernet vinaigrette *(vg, gf)*

ENTRÉES

Crispy Allegheny trout with lemon chardonnay sauce

Beef tenderloin with peppercorn shiraz *(gf)*

Crispy rosemary roasted Kennebec potatoes and roasted vegetables *(v, gf)*

DESSERTS

Chocolate pecan tarts *(v, n)*

Carrot cake *(v, n)*

48 *per person*



BOXED

All boxed lunches come with Miss Vickie's chips, fresh baked Homestead cookies and whole fruit.

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CHESAPEAKE

Mixed baby lettuces, candied walnuts and pickled carrot ribbons with cider vinaigrette (vg, gf, n)

Shaved Virginia ham, aged cheddar, Bibb lettuce and tomatoes on brioche

29 per person

CLASSIC

Caesar salad | Romaine lettuce, garlic croutons and shaved Parmesan cheese with classic Caesar

Turkey club, aged Swiss cheese, applewood smoked bacon, chive mayonnaise, Bibb lettuce and tomato on whole wheat rolls

30 per person

MEDITERRANEAN VEGETARIAN

Greek salad | Chopped romaine, feta cheese crumbles, cucumbers, tomatoes, shaved red onions and Kalamata olives with Greek vinaigrette (v, gf)

Fire grilled vegetables, arugula and roasted pepper hummus in an herb wrap (v)

28 per person



ITALIAN

Gemelli pasta | Sun-dried tomatoes, Kalamata olives and roasted peppers with herb and red wine vinaigrette (v)

Shaved parma ham, capicola, genoa salami, arugula leaves, roasted sweet peppers, shaved Parmesan cheese and Dijon mustard on ciabatta

31 per person

HELLO DELI

Pasta salad | Macaroni pasta, sweet pimentos, red onions and chervil (v)

Fresh roasted beef, shaved Swiss cheese, Bibb lettuce, tomatoes and creamy horseradish on Kaiser roll

32 per person

GRILLED CHICKEN CHEF'S SALAD

Baby greens, carrots, radishes, cucumbers, boiled eggs and shredded cheese with Homestead herb vinaigrette (v)

30 per person



HORS D'OEUVRES

Hors d'oeuvres require a minimum order of two dozen.

Prices are subject to a 24% service charge and a 9.3% sales tax. All menus and prices are subject to change.

COLD

Roasted winter corn and goat cheese brûlée (v) | 65 per dozen

Golden beet and goat cheese mille-feuille
60 per dozen

Blue cheese grape and pistachio truffle (v) | 55 per dozen

Truffle Brie cheese and apricot on spice bread (v)
60 per dozen

Fresh pesto ricotta and roasted peppers with caper bruschetta (v) | 60 per dozen

Vegetarian spring roll with sweet and spicy dipping sauce (v) | 60 per dozen

Fried chicken salad on flaky tartlet | 70 per dozen

Pimento cheese mousse and crispy ham biscuit
70 per dozen

Smoked trout éclair with horseradish | 80 per dozen

Smoked salmon and caviar on pumpernickel
80 per dozen

Mini shrimp cocktail (gf, df) | 75 per dozen

Blue crab salad with apple and shishito peppers (gf)
80 per dozen

Cajun tuna tartare with rice crisp (gf, df) | 75 per dozen

Lobster profiterole | 80 per dozen

HOT

Arancini, fontina and tomato basil coulis (v)
60 per dozen

Homestead meatballs, beef, pork and veal with horseradish glaze | 65 per dozen

Pumpkin on Parmesan crisp with mustard cream (v)
65 per dozen

Fried chicken and waffle on a stick with maple hot sauce | 65 per dozen

Panang curry chicken skewer and toasted peanuts (df, n) | 65 per dozen

Beef Wellington with béarnaise dipping sauce
80 per dozen

Vegan pot stickers with soy dipping sauce (vg)
72 per dozen

Cuban sandwich with barbecue pork, mustard, pickle and garlic aioli | 72 per dozen

Vegetable samosa with mint yogurt sauce (v)
68 per dozen

Date stuffed with chorizo and wrapped in bacon (gf)
72 per dozen

Roasted baby lamb chop with tarragon mint hollandaise (gf) | 100 per dozen

Truffle mushroom quiche, Gruyère and spinach (v)
65 per dozen

Chesapeake crab cake and roasted citrus aioli
80 per dozen

Prosciutto and sage shrimp with apricot pesto (gf)
80 per dozen

Lobster meatballs with smoked tomato aioli (gf) | 80 per dozen



HORS D'OEUVRES

Hors d'oeuvres require a minimum order of two dozen.

*Prices are subject to a 24% service charge and a 9.3% sales tax.
All menus and prices are subject to change.*

DESSERT BITES

Assorted French macarons (gf, n) | 65 per dozen

Vanilla financier (v, n) | 55 per dozen

Chocolate cream puffs (v) | 50 per dozen

Cheesecake lollipops (v) | 65 per dozen

Virginia peanut tartlets (v, n) | 60 per dozen

Cupcake trio (v) | 60 per dozen

Meyer lemon tartlets (v) | 65 per dozen

Seasonal fruit tartlets (v) | 65 per dozen

Milk chocolate crèmeux (v, gf) | 60 per dozen

Madeleines (v) | 55 per dozen





DISPLAYS

Small serves 11-14 people, medium serves 15-19 people and large serves 20-25 people.

Prices are subject to a 24% service charge and a 9.3% sales tax. All menus and prices are subject to change.

DOMESTIC CHEESE BOARD

Selection of domestic cheeses, dried fruits, toasted nuts, baguettes and crackers *(v, n)*

Small | 250 *per display*

Medium | 350 *per display*

Large | 450 *per display*

ARTISANAL CHEESE BOARD

Collection of local and international cheeses, dried fruits, toasted nuts, olives, honeycomb, local preserves, baguette, grissini and water crackers *(v, n)*

Small | 350 *per display*

Medium | 450 *per display*

Large | 550 *per display*

HOMESTEAD'S BEST CRUDITÉS

Buttermilk chive and spinach dill dips *(v, gf)*

Small | 225 *per display*

Medium | 325 *per display*

Large | 425 *per display*

CURED MEAT PLATTERS

Selection of hams, salami, cured beef and saucisson

Small | 300 *per display*

Medium | 450 *per display*

Large | 550 *per display*

SNACK FOODS

Tortilla chips and salsa *(vg, gf)* | 5 *per person*

Pretzels *(v)* | 18 *per pound*

Fancy mixed nuts *(vg, gf, n)* | 35 *per pound*

Potato chips with sour cream onion dip *(v, gf)* | 5 *per person*



STATIONS

Prices based on 1.5 hours of service. Displays require a minimum of 50 people. Chef attendant required for the Caviar station at 125 per chef, with one chef per 100 people.

Prices are subject to a 24% service charge and a 9.3% sales tax. All menus and prices are subject to change.

FROM THE GARDEN

SPINACH SALAD

Baby spinach leaves and frisée, crispy pancetta, pine nuts, cremini mushrooms and roasted peppers with Champagne dressing (gf, n)

CAESAR SALAD

Romaine lettuce, grilled Gulf shrimp, grilled marinated chicken, herb garlic croutons and shaved Parmesan cheese with Caesar dressing

WEDGE SALAD

Iceberg lettuce, fresh tomatoes, blue cheese, bacon and shaved red onions with blue cheese dressing

CHINESE CHICKEN SALAD

Napa cabbage, tatsoi, ponzu roasted chicken and crispy noodles with kaffir lime peanut dressing (n)

Choice of two | 19 per person

Choice of three | 23 per person

FROM THE SEA

CHAMPAGNE POACHED U-12

PRAWNS (gf, df)

9 per piece

ICED GULF SHRIMP (gf, df)

8 per piece

ALASKAN KING CRAB LEGS (gf, df)

market price

SEASON'S FINEST OYSTERS ON THE

HALF SHELL (gf, df)

8 per piece

LITTLENECK CLAMS (gf, df)

7 per piece

MAINE LOBSTER MEDALLIONS (gf)

Mustard sauce, Louis dressing and drawn butter

Vodka cocktail sauce, horseradish, Tabasco, lemon and lime wedges with black pepper mignonette

11 per piece

CAVIAR

Selection of Calvisius caviar | Crème fraîche, chopped onions, chopped egg whites and yolks with toast points and blinis

Imported selection

market price

SALMON

Sides of cold smoked Scottish salmon (gf)

Sides of hot smoked Scottish salmon (gf)

Accompaniments | Capers, shaved bermuda red onions, extra virgin olive oil, potato pancakes, pumpernickel croutons with lemon and lime wedges

One selection | 22 per person

Two selections | 27 per person



STATIONS

Prices based on 1.5 hours of service. Displays require a minimum of 50 people. Chef attendant required for From the Range, South of the Border, Honey Glazed Ham and Apple Cider Brined Breast of Tom Turkey station at 125 per chef, with one chef per 100 people.

Prices are subject to a 24% service charge and a 9.3% sales tax. All menus and prices are subject to change.

FROM THE RANGE

ROASTED BEEF TENDERLOIN

Traditional béarnaise and creamy horseradish sauce (gf)

330 each (serves 14)

ROASTED PRIME RIB

Au jus and creamy horseradish sauce (gf)

350 each (serves 20)

GRILLED TRI TIP

Jalapeño ginger mint pesto and creamy horseradish sauce (gf)

120 each (serves 8)

HIGHLAND COUNTY RACK OF LAMB

Rosemary infused lamb with spiced mint yogurt (gf)

100 per rack (serves 6)

ACCOMPANIMENTS

All served with hearth rolls

REGIONAL AMERICAN BARBECUE | CHOICE OF THREE

Memphis-style spare ribs with sweet Tennessee barbecue sauce (gf, df)

Grilled sausage and Louisiana hot links with kielbasa (gf, df)

Carolina pulled pork (gf, df)

Grilled chicken with choice of barbecue or jerk

Accompaniments | Creamy tangy slaw (v, gf, df), cornbread (v) and macaroni salad (v)

25 per person

SOUTH OF THE BORDER

Adobe grilled bavette steak (gf, df) and chipotle marinated breast of chicken (gf, df), both carved to order and rolled in warm flour tortilla

Accompaniments | Barbecue black beans (gf, df), Spanish rice (gf, df), fresh cilantro, pico de gallo, guacamole, sour cream and grated cheddar and Jack cheeses

Selection of salsas and hot sauces

Ask about our margarita bar

21 per person

SLIDERS | CHOICE OF TWO

16-hour brisket with Texas barbecue sauce

Angus burger with balsamic pickled onions and bacon aioli

Carolina pulled pork and coleslaw

Portabella burger with cider pickled pimento, oven-dried roma, lemon aioli on brioche roll (v)

15 per person (two pieces per person)

APPLE CIDER BRINED BREAST OF TOM TURKEY (gf)

Seasonal fruit and blue cheese savory bread pudding (v)

Marjoram sage gravy, elderberry and cranberry relish (vg, df) with rosemary mayonnaise

Silver dollar rolls with whipped butter

17 per person

HONEY GLAZED HAM

Bourbon apricot marmalade glaze (gf)

Mustard cream sauce with tarragon mayonnaise

Silver dollar rolls with whipped butter

17 per person



STATIONS

Prices based on 1.5 hours of service. Displays require a minimum of 50 people. Chef attendant required at 125 per chef, with one chef per 100 people.

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MASHED POTATO BAR | CHOICE OF THREE

Mashed Yukon Gold potatoes with bacon, cheddar, chives and sour cream (gf)

Ricotta whipped potatoes with roasted wild mushrooms and red wine sauce (gf)

Sweet basil mash with Gulf shrimp, roasted corn and basil sauce (gf)

Buttermilk mashed potatoes with grilled andouille sausage, sweet corn and pepper succotash (gf)

Mashed yams with short rib ragout and Cajun crispy onions (gf)

18 per person

MACARONI AND CHEESE BAR | CHOICE OF THREE

Traditional mac and cheese (v)

Creamy Maine lobster and mascarpone cheese mac

Maytag blue cheese and roasted tomato mac (v)

Truffle butter, Asiago cheese and mushroom mac (v)

Grilled shrimp, basil, pecorino Romano cheese and roma tomato mac

18 per person

PASTA | CHOICE OF THREE

Chicken margarita, fresh basil and Garganelli pasta with white wine Pomodoro

Gnocchi, ricotta cheese and wilted greens (v)

Gemelli pasta and short rib with mushroom ragout

Grilled shrimp, cheese tortellini, olives and roasted tomatoes with pesto cream

Accompaniments | Artisan focaccia, shaved Parmesan cheese, flaked red pepper

18 per person

RISOTTO | CHOICE OF THREE

Wild mushrooms and duck confit (gf)

Saffron risotto, rock shrimp, English peas and Italian parsley (gf)

Truffle risotto, mushrooms and asparagus (v, gf)

Roasted pepper risotto, fontina and mascarpone (v, gf)

Accompaniments | Shaved Parmesan cheese and fresh chopped herbs

22 per person



PLANNING MADE EASY

Prices based on 1.5 hours of service. Displays require a minimum of 50 people. Chef attendant required for A Casual Evening at 125 per chef, with one chef per 100 people.

Prices are subject to a 24% service charge and a 9.3% sales tax. All menus and prices are subject to change.

A LIGHT TOUCH

WAITERS TO PASS

Pimento cheese mousse and crispy ham biscuit

Fried chicken salad on flaky tartlet

Truffle Brie cheese and apricot on spice bread (v)

Beef Wellington with béarnaise dipping sauce

Vegan potsticker with soy dipping sauce (vg)

Homestead meatball, beef, pork and veal with horseradish glaze

IMPECCABLY DISPLAYED

Spinach salad | Baby spinach leaves and frisée, crispy pancetta, pine nuts, cremini mushrooms, roasted peppers with Champagne dressing (gf, n)

Domestic cheese board | Served with baguette (v, n)

Homestead's best crudités | Buttermilk chive and spinach dill dips (v, gf)

66 per person (based on 1.25 portions per person; exclusive of waiters)



A CASUAL EVENING

SALADS

Autumn salad | Baby spinach leaves and frisée, crispy pancetta, pine nuts, cremini mushrooms, roasted peppers with champagne dressing (gf, n)

Caesar salad | Romaine lettuce, herbed garlic croutons and shaved parmesan cheese with Caesar dressing

REGIONAL AMERICAN BARBECUE | CHOICE OF THREE

Memphis-style spare ribs with sweet Tennessee barbecue sauce (gf, df)

Grilled sausage, Louisiana hot link, kielbasa (gf, df)

Carolina pulled pork (gf, df)

Grilled chicken with choice of barbecue or jerk

Accompaniments | Creamy tangy slaw (v, gf, df), cornbread (v) and macaroni salad (v)

MACARONI AND CHEESE BAR | CHOICE OF THREE

Traditional mac and cheese (v)

Creamy Maine lobster with mascarpone mac and cheese

Maytag blue cheese and roasted tomato mac (v)

Truffle butter, asiago cheese and mushroom mac (v)

Grilled shrimp, basil, pecorino Romano cheese and Roma tomato mac

68.75 per person (based on 1.25 portions per person; exclusive of Chef attendants)



PLANNING MADE EASY

Three chef attendants required at 125 per chef, with one chef per 100 people per station.

Prices are subject to a 24% service charge and a 9.3% sales tax. All menus and prices are subject to change.

NORTH AND SOUTH

STARTERS

Artisanal cheese board | Sliced crusty French bread and crackers (v, n)

Marinated grilled vegetables | Seasonal vegetables, olives and pickles (v)

Cured meat platters | Selection of hams, salami, cured beef and saucisson

WAITERS TO PASS

Smoked salmon and caviar on pumpernickel (gf)

Fried chicken salad on flaky tartlet

Cuban sandwich with barbecue pork and garlic aioli

Chesapeake crab cake with roasted citrus aioli

PASTA | CHOICE OF THREE

Chicken margherita, fresh basil and garganelli pasta with white wine pomodoro

Gnocchi, ricotta cheese and wilted greens (v)

Gemelli pasta and short rib with mushroom ragout

Grilled shrimp, cheese tortellini, olives and roasted tomatoes with pesto cream

Accompaniments | Artisan focaccia, shaved Parmesan and flaked red pepper

EXPERTLY CARVED BY OUR CHEFS

Roasted beef tenderloin and hearth rolls with traditional béarnaise and creamy horseradish sauce

DESSERTS

New Orleans style bananas Foster | Homestead cinnamon sugar doughnut, caramelized cinnamon spiced bananas, salted caramel sauce, vanilla ice cream and chopped peanuts (v,n)

Traditional Boston cream pie (v)

Cobbler galore | Apple cobbler, cranberry cobbler, berry cobbler and vanilla ice cream with salted caramel sauce (v)

132 per person (based on 1.25 portions per person)



DESSERTS

Chef attendant required for New Orleans Style Bananas Foster, Triple Cherry Jubilee, Cobbler Galore and Ice Cream Parlor at 125 per chef, with one chef per 100 people. Prices for Candy Store are based on one piece of each per person.

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NEW ORLEANS STYLE BANANAS FOSTER

Homestead cinnamon sugar doughnut, caramelized cinnamon spiced bananas, salted caramel sauce, vanilla ice cream and chopped peanuts (v, n)

12 per person

TRIPLE CHERRY JUBILEE

Vanilla pound cake, kirschwasser, vanilla ice cream and frosted almond flakes (v, n)

12 per person

COBBLER GALORE

Apple cobbler, cranberry cobbler, berry cobbler, vanilla ice cream with salted caramel sauce (v)

14 per person

CUPCAKE SHOP

Red velvet cupcake with cream cheese frosting, vanilla cupcake with chocolate frosting, chocolate cupcake with vanilla frosting and lemon cupcake with meringue (v)

12 per person

CANDY STORE

Truffles, turtle bar, chocolate bark, chocolate lollipops, chocolate dipped strawberries and marshmallow squares (v, gf, n)

14 per person

ICE CREAM PARLOR

ICE CREAM

Vanilla, strawberry, chocolate, mint chip (v, gf)

TOPPINGS

Brownie bites, Oreo crumbles, graham cracker crumbles, strawberry compote, gold brick sauce, caramel sauce, M&M's, chopped peanuts and sprinkles (v, n)

14 per person

CHEF'S SWEET TOOTH

Display of our pastry chef's petite desserts including chef's creations of verrines, cakes, tartlets and petite cookies (v, n)

12 per person

GOURMET COFFEE

Freshly brewed Westrock regular coffee, decaffeinated coffee and gourmet teas

85 per gallon



PLATED

All plated dinners are served with your choice of freshly brewed Westrock regular coffee, decaffeinated coffee and gourmet teas with artisan rolls and whipped butter. Plated dinners require a minimum of 20 people.

Prices are subject to a 24% service charge and a 9.3% sales tax. All menus and prices are subject to change.

BACOVA

LUMP CRAB

Tomato and cucumber timbale, organic baby greens, pickled red onions and sliced radish with citrus cilantro dressing (gf)

CABERNET BRAISED BEEF SHORT RIBS

Smoked cheddar hominy grits and market vegetables (gf)

PEAR TART

Vanilla almond frangipane with crème fraîche cream (v, n)

81 per person

WARM SPRINGS

CHEESE TORTELLINI

Carrots, parsnips, wilted greens, butternut squash | Purée and Parmesan emulsion (v)

SPAGHETTI SQUASH AND POMEGRANATE SALAD

Burrata cheese, watercress, pine nut pesto and focaccia crisp with balsamic (v, n)

PAN ROASTED SNAPPER

Blue crab and sweet potato hash, wild mushrooms and Brussels sprouts with tarragon jus (gf)

APPLE TARTE TATIN

Cardamon apple tarte tatin with vanilla Chantilly and orange caramel sauce (v)

108 per person

DELAFIELD

CLASSIC WEDGE

Crisp iceberg, tomatoes and crispy onions with blue cheese (v)

BONE-IN PORK CHOP

Fall onion spätzle, roasted cauliflower and market vegetables, harissa, currant with pork jus

BAKED ESPRESSO TART

Milk chocolate Chantilly, cocoa nib tuiles and vanilla bean rum sauce (v)

72 per person

WHIP POOR WILL HOLLOW

BABY FRISÉE AND RADICCHIO SALAD

Marinated artichoke, feta cheese, roasted peppers and cured olives with banyuls vinaigrette (v, gf)

CIDER GLAZED CHICKEN

Grilled carrots and snow peas, mustard potatoes with bourbon chicken jus (gf)

HOLIDAY SPICE CAKE

Pumpkin spice and cranberry coulis

68 per person



PLATED

All plated dinners are served with your choice of freshly brewed Westrock regular coffee, decaffeinated coffee and gourmet teas with artisan rolls and whipped butter. Plated dinners require a minimum of 25 people.

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OPEN TRAIL

CHIFFONADE OF ROMAINE LETTUCE

Roquefort cheese, Hass avocado, pancetta and baby tomatoes with buttermilk ranch dressing

FREE RANGE CHICKEN STUFFED WITH HERB MOUSSE

Farm vegetables and saffron potato purée with chicken jus (gf)

PRALINE AND CHOCOLATE GÂTEAU

Candied hazelnuts with chocolate sauce (v, n)

68 per person

HOTCHKISS

SALAD OF BABY BIBB AND FIELD GREENS

Shaved autumn vegetables, candied pecans with raspberry honey dressing (v, gf, df, n)

CITRUS ROASTED BREAST OF ORGANIC CHICKEN

Ricotta ravioli, winter squash and sautéed Swiss chard with thyme jus

TRIPLE CHOCOLATE MOUSSE

Cocoa crumbles with salted caramel sauce (v)

68 per person

SUNRISE

MIXED CHICORY LETTUCES

Oven dried tomatoes, cucumbers, radishes and niçoise olives with lemon verbena vinaigrette (v, gf)

KATAIFI CRUSTED SALMON

Ginger infused red quinoa risotto, miso glazed carrots, snow peas and marble onions with lemongrass jus

CITRUS JULIUS

Orange mousse, vanilla crèmeux, citrus compote and meringue (v, gf)

72 per person

VALLEY VIEW

GOLDEN BEETS

Peppered goat cheese, tender mache lettuce and candied walnuts with Spanish sherry vinaigrette (v, gf, n)

PAN ROASTED ATLANTIC BASS

Caramelized fennel, Indian corn succotash, polenta cake and truffle beurre blanc (gf)

DEATH BY CHOCOLATE

Chocolate sponge and dark chocolate ganache with chocolate glaze (v)

78 per person



PLATED

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MILLBORO

CLASSIC CAESAR SALAD

Brioche croutons and Parmesan cheese

ROASTED FILET OF BEEF

Charred scallions, wild mushrooms, wilted spinach and whipped potatoes with Bordeaux sauce (gf)

EARL GREY AND PEAR

Poached pear, Earl Grey chocolate mousse, and almond sponge cake (v,n)

88 per person (add a whole lobster tail 40)

BOLAR

SMOKED TROUT NIÇOISE

Gem lettuce, oven dried tomatoes, haricot vert, potatoes, olives and caper dressing (gf, df)

TENDERLOIN OF BEEF AND CAST IRON SEARED SALMON

Braised baby maui onion, blistered tomato, autumn squash and smoked sweet potato purée with pinot noir jus (gf)

APPLES AND PEARS

Poached pears and apple compote with vanilla Chantilly cream (v)

85 per person

FALLING SPRING

BUTTERNUT SQUASH BISQUE

Smoked duck

BLOOMSDALE SPINACH SALAD

Feta cheese and pine nuts with eggs, roasted pepper vinaigrette (v, n)

SEVEN SPICED PORK TENDERLOIN AND DIVER SCALLOP

Sherry eggplant and French beans with horseradish potato purée (gf)

CHOCOLATE DESSERT TRIO

Chocolate pots de crème, milk chocolate peanut butter crèmeux and chocolate espresso tart with cocoa nib tuile (v, n)

108 per person

THE PRESERVE

JUMBO LUMP CRAB CAKE

Smoked tomato and lemon cream with charred shishito peppers

BABY GEM LETTUCE AND MOUNTAIN APPLES

Pickled cucumbers, crumbled gorgonzola dolce, toasted pignolis with white balsamic and wild thyme vinaigrette (v, n)

GRILLED RACK OF LAMB AND GRILLED PRAWNS

Chickpea fritters, wilted greens and ratatouille with natural lamb jus (gf)

CARAMEL ST. HONORÉ

Caramel pastry cream and pâte à choux with caramel ganache montée (v)

118 per person



BUFFETS

All buffets dinners are served with your choice of freshly brewed Westrock regular coffee, decaffeinated coffee and gourmet teas. Prices are based on 2 hours of service. Buffets require a minimum of 50 people. A surcharge will apply for extended service.

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TASTE OF ASIA

COLD TABLE

Mixed Asian greens | Thai spiced beef, cherry tomatoes, mandarin orange segments and cashews with hot and sour dressing (df, n)

Soba noodle salad | Crispy tofu, sugar snap peas, carrots, bean sprouts and cilantro with Dashi soy dressing (df)

HOT TABLE

Coconut milk and red curry soup with lemon grass, galangal, shiitake mushrooms and kaffir lime leaf (df)

Crispy vegetable potstickers with sweet soy ginger dipping sauce (v, df)

Miso and soy glazed bass with stir fried Napa cabbage and miso butter sauce

Korean braised beef short ribs with hon shimeji mushrooms and Korean barbecue sauce (df)

Wok tossed Chinese beans with chili, garlic, hoisin and scallion

Ginger fried rice (v, df)

DESSERTS

Coconut tapioca with passion fruit compote (v, gf)

Green tea mousse (v, gf)

Chinese egg tart (v)

Mango sticky rice (v, gf)

88 per person

RUBINO'S REPAST

COLD TABLE

Marinated grilled rainbow cauliflower | Pancetta confit, charred sweet peppers, cracked pepper and preserved lemon oil (gf)

Mezzaluna salad | Baby greens, radicchio, crumbled gorgonzola, garbanzo beans, olives, cucumbers and tiny tomatoes with port wine vinaigrette (v)

Shrimp Louis Salad | Cavatappi, creamy Louis sauce, grain mustard (df)

HOT TABLE

Cavatelli pasta with short rib ragout, pole beans and shaved pecorino cheese

Pan roasted striped bass fillet with fingerling potatoes, artichokes, Cipollini onion hash and braised leek and tomato fondue (gf)

Locally sourced chicken with a roasted breast and thigh, olive oil, thyme, Tuscan potatoes, foraged mushrooms and natural pan jus (gf)

Warm farro salad | Apricots, pine nuts, bell peppers and ricotta salata with sun-dried tomato vinaigrette (v)

Grilled eggplant caponata with salted capers, black olives, tomatoes and pickled raisins (vg, gf)

DESSERTS

Lemon meringue tartlets (v)

Mini cannoli (v, gf)

Tiramisu cake (v)

Butterscotch budino (v, gf)

Assorted biscotti (v, n)

90 per person



BUFFETS

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MOUNTAIN GROVE

COLD TABLE

Kale salad | Endive, crispy Virginia ham and pickled sweet peppers (gf, df)

Gemelli pasta | Sun-dried tomatoes, Kalamata olives and roasted peppers with herb and red wine vinaigrette (v)

Bath County field greens | Manchego cheese, shaved vegetables, cherry tomatoes, honey pepper bacon and olive oil croutons with herb vinaigrette and ranch dressing

HOT TABLE

Chesapeake mussels with saffron broth (gf)

Pan roasted red snapper with grilled endive, snap peas and brown butter sauce (gf)

Slow roasted chicken with roasted mushrooms, red potatoes and carrots with garlic lemon chicken jus (gf)

Cider brined pork loin with wild rice, grilled spring onions and bacon with mustard sauce (gf)

DESSERTS

Walnut brownie (v, n)

Pumpkin whoopie pie (v)

Chocolate pecan tart (v, n)

Carrot cake with cream cheese frosting (v, n)

87 per person

TINKERTOWN PICNIC

COLD TABLE

Creamy macaroni pasta salad | Egg and pimento (v)

Baked potato salad | Cheddar, scallions, crispy bacon, sour cream and ranch dressing (gf)

Garden tomato salad | Grilled red onions and tender lettuces (vg, gf)

FROM THE GRILL

Grilled burgers (gf)

Hot dogs (gf)

Beer-onion poached bratwurst

Burger buns and hot dog buns

Fried chicken and hot sauce

Baked beans (gf, df)

CONDIMENTS

Sliced tomatoes, butter lettuce, shaved red onions, diced white onions, shaved iceberg lettuce, garlic kosher pickles, banana peppers, chive mayonnaise, deli mustard and ketchup

GROCER STYLE CHEESE BOARDS

Artisan Muenster, Virginia cheddar, emmental Swiss and creamy white American

DESSERTS

Apple pie (v)

Chocolate brownies (v)

Chocolate pecan tart (v, n)

68 per person



BUFFETS

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Prices are subject to a 24% service charge and a 9.3% sales tax. All menus and prices are subject to change.

HIGHLANDS

COLD TABLE

Bloomsdale spinach and frisée salad | Bacon lardons, blue cheese, shaved red onions and walnuts with raspberry peppercorn dressing (n)

Sea salt roasted beets | Crumbled goat cheese, golden raisins, pistachios and baby garden cress with herbed shallot dressing (v, gf, n)

Hickory smoked salmon and radicchio salad | White beans, sun-dried tomatoes and olives with rosemary balsamic dressing (gf, df)

HOT TABLE

Pan roasted Atlantic bass with wild mushrooms, sugar snap peas and fingerling potatoes with parsley sauce (gf)

Pan seared duck breast with sweet and sour cherry farro with zinfandel duck jus

Cider brined pork loin with savory caramelized onions, apple and blue cheese bread pudding, apple and pear compote with maple jus

Pencil beans, shallots and brown butter (v, gf)

Yukon Gold potato gratin with leeks (v, gf)

DESSERTS

Sticky toffee pudding (v)

Chocolate pots de crème (v, gf)

Red velvet whoopie pie (v)

Salted caramel banana cream tart (v)

Spiced apple cobbler (v)

91 per person



SMALL GROUPS

All small group dinners are served with your choice of Westrock regular coffee, decaffeinated coffee and gourmet teas. Prices are based on 1.5 hours of service. Small groups are for 10-25 people. A surcharge will apply for extended service.

Prices are subject to a 24% service charge and a 9.3% sales tax. All menus and prices are subject to change.

MCGRAW GAP

SOUP

Seasonally inspired soup of the day with artisan hard and soft rolls with whipped butter

SALADS

Shaved autumn vegetables, candied pecans with raspberry honey dressing (v, gf, df, n)

Cucumber salad with dill yogurt dressing and pickled onions (v, gf)

ENTRÉES

Cavatelli pasta with short rib ragout pole beans and shaved pecorino cheese

Roasted chicken with Tuscan potatoes (gf)

Carrots and mushroom ragout (gf)

DESSERTS

Triple chocolate mousse with cocoa crumbles and salted caramel sauce (v, gf)

Fruit cobbler (v)

68 per person

VIRGINIA COUNTRY TOUR

SOUP

Seasonally inspired soup of the day with artisan hard and soft rolls with whipped butter

SALAD

Field greens salad | Grilled artichokes, cherry tomatoes, cucumbers and cabernet vinaigrette (v, gf)

ENTRÉES

Crispy Allegheny trout with lemon chardonnay sauce

Beef tenderloin with peppercorn shiraz (gf)

Crispy rosemary roasted Kennebec potatoes and roasted vegetables (v, gf)

DESSERTS

Chocolate pecan tarts (v)

Carrot cake (v)

68 per person



SMALL GROUPS

All small group dinners are served with your choice of Westrock regular coffee, decaffeinated coffee and gourmet teas. Prices are based on 1.5 hours of service. Small groups are for 10-25 people. A surcharge will apply for extended service.

Prices are subject to a 24% service charge and a 9.3% sales tax. All menus and prices are subject to change.

THE GRILL

SOUP

Seasonally inspired soup of the day and ciabatta rolls with whipped butter

SALADS

Baked potato salad | Scallions, cheddar, bacon and ranch dressing *(gf)*

Chopped salad | Iceberg, bacon, eggs, tomatoes, cucumbers and grilled chicken with light herb vinaigrette *(gf)*

MEATS

Grilled burgers and hot dogs with assorted Kaiser and dog rolls

ACCOMPANIMENTS

Sliced vine ripe tomatoes, butter lettuce, shaved red onions, diced white onions, shaved iceberg lettuce, garlic Kosher pickles, banana peppers, chive mayonnaise, prepared deli mustard and ketchup

Grocer style cheese boards | Virginia cheddar, Emmental Swiss cheese and creamy white American

Farm fresh seasonal vegetables *(v, gf)*

Rustic cut steak fries *(v, gf)*

DESSERTS

Apple pie *(v)*

Chocolate brownies *(v)*

55 per person





BAR MIXOLOGY

Cashier is 95 per cashier for up to four hours. Bartenders are 125 per bartender for up to four hours, with one bartender per 100 people. Bartender fee is waived with 500 in bar sales per bar.

Cash bars include all service charges and tax. All menus and prices are subject to change.

BRANDS

CRAFT

Vodka | Tito's

Gin | Aviation

Rum | Sailor Jerry

Bourbon | Elijah Craig

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Jim Beam

Scotch | Johnnie Walker Red

Tequila | Hornitos Añejo

Cognac | Hennessy VS

CALL

Vodka | Svedka

Gin | Seagrams

Rum | Castillo

Bourbon | Evans Williams

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

BEERS

DOMESTIC | CHOICE OF THREE

Budweiser, Bud Light, Coors Light and Miller Lite

IMPORT/CRAFT | CHOICE OF THREE

Heineken, Corona, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager, Voodoo Ranger American Haze

HOST BAR

Craft brands | 13 per drink

Premium brands | 12 per drink

Call brands | 10 per drink

Domestic beer | 6.5 per drink

Imported beer | 7.5 per drink

House wine | 10 per drink

Soft drinks | 5 per drink

Cordials | 10 per drink

CASH BAR

Craft brands | 13 per drink

Premium brands | 12 per drink

Call brands | 10 per drink

Domestic beer | 7 per drink

Imported beer | 8 per drink

House wine | 11 per drink

Soft drinks | 5 per drink

Cordials | 11 per drink



BAR MIXOLOGY

Cashier is 95 per cashier for up to four hours. Bartenders are 125 per bartender for up to four hours, with one bartender per 100 people. Bartender fee is waived with 500 in bar sales per bar. Cocktails are listed in progressive order from lightest to boldest.

All package bars include domestic and imported/craft beers, house wines, cordials, juices and soft drinks. Packages require minimum of 50 people.

PACKAGES

CRAFT

First hour | 24 per person

Second hour | 20 per person

Third hour | 19 per person

Four hour package | 74 per person

PREMIUM

First hour | 22 per person

Second hour | 17 per person

Third hour | 15 per person

Four hour package | 62 per person

CALL

First hour | 20 per person

Second hour | 13 per person

Third hour | 11 per person

Four hour package | 50 per person

BEER AND WINE

First hour | 16 per person

Second hour | 11 per person

Third hour | 7 per person

Four hour package | 39 per person

OMNI SIGNATURE COCKTAILS

Add to any bar a selection of Barmalade inspired cocktails using craft, premium or call brands.

add 2 per person to tier price

GRAPEFRUIT PALOMA

Rum, vodka or tequila

Grapefruit-elderflower barmalade, pineapple juice and Omni sour

BLOOD ORANGE WHISKEY SOUR

Whiskey

Blood orange-guava barmalade and Omni sour

SPICY MANGO SMASH

Vodka, rum or gin

Mango-habanero barmalade, pineapple juice and Omni sour

APPLE-PEAR CRUSH

Vodka or gin

Apple-pear barmalade, orange liqueur and Omni sour

OMNI SIGNATURE MOCKTAILS

Add to any bar a selection of Barmalade inspired mocktails.

BLOOD ORANGE MADRAS

Blood orange-guava barmalade, cranberry juice and lime

8 per drink

CINNAMON APPLE SOUR

Apple-pear barmalade, Monin Cinnamon, Omni sour and Angostura Bitters

8 per drink



WINE RACK

Cashier is 95 per cashier for up to four hours. Bartenders are 125 per bartender for up to four hours, with one bartender per 100 people. Bartender fee is waived with 500 in bar sales per bar.

Cash bars include all service charges and tax. All menus and prices are subject to change.

WINES

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

SPARKLING WINES

Campo Viejo | Spain | cava brut | 40 per bottle

Ruffino | Veneto, Italy, NV | prosecco | 99 per bottle

Chandon | California, NV | rosé | 66 per bottle

Veuve Clicquot | France | brut | 166 per bottle

WHITE AND BLUSH

Kris | delle Venezie, Italy | pinot grigio | 40 per bottle

Decoy by Duckhorn | Sonoma County, California
sauvignon blanc | 60 per bottle

Hayes Ranch | California | rosé | 50 per bottle

MAN Vintners | Coastal Region, South Africa
chenin blanc | 40 per bottle

MAN Vintners | Coastal Region, South Africa
sauvignon blanc | 40 per bottle

MAN Vintners | Coastal Region, South Africa
chardonnay | 40 per bottle

Hayes Ranch | California | chardonnay | 50 per bottle

Decoy by Duckhorn | Sonoma County, California
chardonnay | 60 per bottle

RED

Decoy by Duckhorn | Sonoma County, California
pinot noir | 60 per bottle

Hayes Ranch | California | merlot | 50 per bottle

MAN Vintners | Coastal Region, South Africa
merlot | 40 per bottle

Charles Smith Wines | Columbia Valley, Washington
syrah | 60 per bottle

MAN Vintners | Coastal Region, South Africa
cabernet sauvignon | 40 per bottle

Terrazas de los Andes | Mendoza, Argentina
malbec | 45 per bottle

Decoy by Duckhorn | Sonoma County, California
merlot | 60 per bottle

Hayes Ranch | California | cabernet sauvignon
50 per bottle

Decoy by Duckhorn | Sonoma County, California
cabernet sauvignon | 60 per bottle



EVENT INFORMATION

Thank you for selecting The Omni Homestead Resort for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional Catering and Conference Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

PERSON ROOM AMENITIES

An array of creative, specialty gifts are available through the Resort for delivery to person rooms. Please ask your Conference Services Manager for a complete list.

FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at The Omni Homestead Resort must be provided by the resort. The sale and service of all alcoholic beverages is regulated by the Commonwealth of Virginia, and The Omni Homestead Resort is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance. Any food and beverage functions canceled within seven days of the event are subject to a cancellation charge of 50% of the total charges. Cancellations within five days will be charged in full.

GUARANTEES

The exact number of persons attending a function is due five days prior to the event. This number will be charged even if fewer persons attend. The Resort will prepare food for 1% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event the hotel reserves the right to substitute menu items. A 15% surcharge will be charged to the master account for an increase in guarantees 24 hours prior to event.

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the Conference Services department with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the resort may have commitments of function space prior to or following the arranged program. Room set-ups will be complete 30 minutes prior to the event start time.

ABOUT OUR COFFEE

We are proud to serve East Africa from Westrock Coffee, a fair, direct trade coffee that helps to transform lives. For more information visit www.westrockcoffee.com



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