



A VIRGINIA DESTINATION  
AND CONFERENCE CENTER

# CATERING MENUS

24 South Market Street, Staunton, Virginia 24401  
Phone: 540-885-4848 or Toll Free: 866-880-0024 Fax: 540-885-4840  
[www.hotel24south.com](http://www.hotel24south.com)

## CATERING INFORMATION

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|--|---|
| <b><u>Menus</u></b>                      | The enclosed menus give you a sampling of what we have to offer. The Hotel's Executive Chef will be happy to participate in your menu planning process and to assist you with any special menu requirements. Menu selection must be arranged thirty (30) days in advance of your event. Menu selections and prices are subject to change with market fluctuations.  |
| <b><u>Final Guarantee</u></b>            | Final guarantee numbers are required 72 hours prior to the function event. It will not be possible to lower the guarantee within the 72-hour period. If no final guarantee is received, we will consider the projected number from the original arrangements to be the final guarantee.   |
| <b><u>Deposits</u></b>                   | A non-refundable deposit of 25% will be required at the time of Contract signing. This will allow for guarantee of space and services.  |
| <b><u>Payment In Full</u></b>            | Event must be paid in full three (3) days prior to the event unless otherwise specified by the contract. Payment options are credit card, cashier's check, personal check, or money order made payable to <b>Hotel 24 South</b> .   |
| <b><u>Function Space</u></b>             | Based on the requirements outlined by you, the hotel will reserve the function space specified in the Event Commitment. The hotel reserves the right to change the function room if the function space originally designated is inappropriate based on the anticipated number of guests attending. The hotel reserves the right to charge a nominal fee for extraordinary set-up changes not conveyed in advance.   |
| <b><u>Audio Visual Equipment</u></b>     | Hotel 24 South will provide all audio-visual equipment and service from a contracted audiovisual company. Please contact your Catering or Conference Service Manager for information.   |
| <b><u>Tax &amp; Service Charges</u></b>  | A customary 20% service charge, 5.3% Virginia State Sales Tax and 7% Local Food & Beverage Tax will apply in addition to prices listed in our banquet menu. Groups that are tax exempt from paying Virginia sales tax are requested to present a copy of the exemption status form to the Conference Service Manager prior to the function.   |
| <b><u>Beverages</u></b>                  | All beverage services within the hotel must be provided by the hotel and serviced by hotel personnel. No beverages of any kind will be permitted to be brought into any public area by you or any of your guests.   |
| <b><u>Banquet Event Order (BEO)</u></b>  | Your menu selection, room set up, beverages service, fees, taxes and other details relating to your Event will be specified in a Banquet Event Order (BEO), which the hotel will prepare and send to you for your approval and signature. You may hand write any changes and submit within fifteen (15) days prior to the event. Once you and the Hotel have signed the BEO, it will be an addendum to the Original Contract and binding on both parties. |
| <b><u>Decorations &amp; Banners</u></b>  | The Conference Services staff, in conjunction with our engineering department, will be able to assist in hanging of banners and decorations. The hotel does not permit the affixing of any materials to the walls, floors, doors, chairs, or ceiling with nails, staples, screws, tacks, or tape.   |
| <b><u>Outdoor Functions</u></b>          | In the event of 40% chance of inclement weather forecast, The Hotel reserves the right to move the event to an indoor location, with notification to you. Once the Hotel determines that it is necessary to move the event indoors, it will not be moved again.   |
| <b><u>Dietary Restrictions</u></b>       | Special dietary requirements must be received with the final guaranteed guest count. If additional special requests for meals are made on the day of the event, the cost of additional entrées prepared over the guarantee will be billed to your master account. Gluten Free Items are denoted with a <b>GF</b> next to them.  |
| <b><u>Food &amp; Beverage Policy</u></b> | For safety reason food is available for up to 2 hours and is not permitted to be taken from hotel premises.   |



# BREAKFAST

## Enjoy our Magnolia South Breakfast Buffet

Fluffy Scrambled Eggs, Breakfast Potatoes, Crisp Smoked Bacon, Breakfast Sausage, Buttermilk Biscuits, Sausage Gravy, Grits, Oatmeal, Fresh Fruit, Yogurt, Cold Cereal, Breakfast Breads, Muffins and Pastries  
Beverages include Coffee, Selection of Hot Teas, Orange and Cranberry Juice

**\$12 weekdays / \$15 weekends**

*Weekends include made-to-order omelet station*

## Private Breakfast Offerings

*(Available for a maximum of two hours)*

### Simply Continental

Fresh Baked Breads, Pastries,  
Fresh Fruit  
**\$11**

### Executive Continental

Fresh Baked Breads, Pastries,  
Croissants Fruit Preserves, Butter,  
Fresh Fruit, Assortment of Fruit and  
Assorted Yogurt, Chilled Orange and  
Cranberry Juice  
**\$14**

### Shenandoah Valley Buffet

Fluffy Scrambled Eggs, Breakfast Potatoes,  
Crispy Smoked Bacon, Breakfast Sausage,  
Fresh Fruit, Assorted Yogurts, Breakfast  
Pastries, and Chilled Juices  
**\$18**

### Breakfast Sandwich Bar

Your choice of Bacon, Egg, and Cheese  
Croissant or Garden Vegetable  
Scrambled Egg Burrito, Fresh Fruit,  
Chilled Orange and Cranberry Juice  
**\$13**

### Healthy Start

Whole Grain Oatmeal served with a selection  
of accompaniments to include Fresh Fruit and  
Berries, Dried Fruit and Nuts, Brown Sugar, Rai-  
sins and Granola, Assorted Yogurts, Chilled Or-  
ange and Cranberry Juice  
**\$13**

All Break offerings include Freshly Brewed Coffee Service and a Selection of Hot Teas

**\*\*Plated Breakfast option are available upon request**



## BREAKFAST PASTRIES

|                          |                |
|--------------------------|----------------|
| Assorted Danishes        | \$36 per dozen |
| Buttery Croissants       | \$36 per dozen |
| Assorted Scones          | \$36 per dozen |
| Banana Pecan Loaf Slices | \$48 per dozen |
| Apple Fritters           | \$24 per dozen |

## CONTINUOUS BREAKS

### Great Morning Break

Orange and Cranberry Juice

Seasonal Fresh Fruit and a Variety of Breakfast Baked Goods, Individual Oatmeal cups

Assorted Yogurts and our Chef's Daily Hot Breakfast Special

Freshly Brewed Coffee Service and Specialty Teas

**\$14**

### Afternoon Break

Whole Fresh Fruit, Chocolate Brownies or Assorted Gourmet Cookies

Assortment of Candies, Variety of Salty Snacks

Freshly Brewed Coffee Service and Specialty Teas, Assortment of Soft Drinks

**\$14**

### All Day Break

Includes both "Great Morning Break" and "Afternoon Break"

**\$26**

# THEMED BREAKS

(Available for a maximum of two hours)



## All Day Beverage Break

Selection of Soft Drinks, Freshly Brewed Coffee Service and Hot Tea, Selection of Fruit Juices (AM), Iced Tea (PM)

**\$12**

## Power Break (GF)

Granola Bars, Individual Packets of Trail Mix, Sunflower Seeds, Whole Fresh Fruit, Juices, Sports Drinks and Infused Water

**\$12**

## Cookie Jar Break

Assorted Freshly-Baked Gourmet Cookies, Selection of Chilled Milk, Freshly Brewed Coffee Service and Hot Tea

**\$9**

## Ice Cream Break

Self-Serve ice cream chest filled with ice cream novelties

**\$6**

## Virginia Break

Homemade Pimento Cheese with Crackers, Virginia Peanuts, Locally Grown Apples and Warm Apple Cider

**\$13**



## South of the Border Break (GF)

Fresh Tortilla Chips, Homemade Salsa and Guacamole, Homemade Limeade

**\$8**

## Little Italy Break

An assortment of Cured Meats, Marinated Olives, Peppers, and Cheese, Sliced Focaccia and Crostini, Biscotti, and Mini Cannoli

**\$14**

## Movie Theater Break

Fresh Popped Popcorn, Assortment of Penny Candy, Assorted Soft Drinks

**\$10**

## Mediterranean Break

Homemade Roasted Red Pepper Hummus, Olive Tapenade, Crudité Vegetables, Artichoke Boursin Cheese Dip, Pita Chips and Garlic Crostini

**\$13**

# A LA CARTE SELECTIONS

## Bakery Treats

|                                |                |
|--------------------------------|----------------|
| Assorted Freshly Baked Cookies | \$24 per dozen |
| Double Chocolate Brownies      | \$20 per dozen |
| Sun-kissed Lemon Bars          | \$30 per dozen |
| Pecan Blondies                 | \$20 per dozen |
| Chocolate Macaroons            | \$24 per dozen |
| Oreo Rice Crispy Treats        | \$18 per dozen |



## Beverages

|                                       |                 |
|---------------------------------------|-----------------|
| Soft Drinks                           | \$2 each        |
| Bottled Water                         | \$2 each        |
| Sparkling Water                       | \$3 each        |
| Individual Bottled Fruit Juices       | \$3 each        |
| Freshly Brewed Coffee and Tea Service | \$35 per gallon |
| Freshly Brewed Iced Tea               | \$35 per gallon |
| Hot Chocolate                         | \$35 per gallon |
| Fresh Lemonade                        | \$30 per gallon |
| Non-Alcoholic Punch                   | \$30 per gallon |
| Raspberry Lime Ricky                  | \$30 per gallon |
| Fresh Orange or Cranberry Juice       | \$15 per carafe |

## Salty Snacks

\$2.00 each- Select one item or mix and match

Miss Vicky Chips (GF)

Smart Pop Popcorn (GF)

Rold Gold Pretzels

Planters Trail Mix (GF)

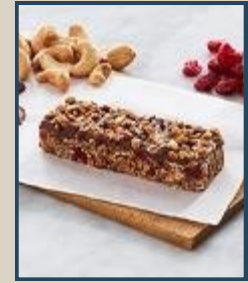
Chex Mix

Kellogg's Cereal Bars

Nature Valley Granola Bars

Fiber One Bars

Kashi Snack Bars



## Additional Break Options

Jumbo Soft Pretzels with Mustard

\$15 per dozen

Chocolate Dipped Strawberries (GF)

\$30 per dozen

Assorted Candy Bars

\$40 per dozen

Virginia Peanuts (GF)

\$16 per pound

Tortilla Chips with Salsa

\$14 per pound

Assorted Penny Candy (GF)

\$16 per pound

Mixed Nuts (GF)

\$30 per pound

# SANDWICH & SALAD LUNCH SELECTIONS

All of the below lunch options can be served or packaged as "To Go".  
Ask your Conference Service Manager for alternative side selections when choosing the "To Go" option.

A maximum of 2 selections may be chosen. The higher priced item will be charged for both meals.

## Deli Sandwich

Smoked Turkey, Ham, Salami, Swiss Cheese, Lettuce, Tomato, piled high on a Kaiser Roll, served with Potato Salad and Crisp Pickle Wedge, Mayonnaise and Mustard served on the side

\$17

## Smoked Turkey and Gouda

Smoked Turkey and Gouda with Arugula, Sliced Tomatoes, and Honey Aioli on a Ciabatta Roll, Served with Lemony Rice and Pepper Salad

\$17

## Vegetable Wrap

An Assortment of Fresh Grilled Vegetables rolled in a large Whole Wheat Tortilla with Lettuce, Tomatoes, Feta Cheese, and a light Balsamic Vinaigrette, served with Mediterranean Lentil Salad

\$17

## Shenandoah Chicken Salad

Grilled Chicken Breast, Local Apples, and Toasted Pecans, tossed in a Light Yogurt Dressing, served on a Croissant with Marinated Cucumber Salad

\$17



## Smoked Turkey Panini

Lean Smoked Turkey layered with Roasted Peppers, Provolone Cheese, and Pesto Mayonnaise, served on Grilled Rosemary Ciabatta with Parsley Pepper Fries and a Pickle Wedge

\$17

## Black Forest Ham and Swiss

Savory Ham and Aged Swiss Cheese Stacked with Lettuce and Tomato on a Bavarian Style Pretzel Roll, served with German Potato Salad, Stoneground Mustard, and a Crisp Pickle Wedge

\$17

## Chef's Salad (GF)

Crisp Romaine Lettuce served with an Abundance of Toppings that include Smoked Turkey, Ham, Cheddar Cheese, Cucumbers, Tomatoes, Black Olives and Hard-Boiled Eggs

\$18

## Asian Chicken Salad

Sliced Teriyaki Glazed Chicken Breast with Sweet and Spicy Sesame Noodles, garnished with Cool Cucumbers and Snow Peas

\$19



### Hotel 24 South Shrimp Salad (GF)

A traditional preparation of Crisp Shrimp, Minced Celery and Shallots, tossed with Fresh Dill and a Light Lemon Vinaigrette, served with Hydroponic Greens and Heirloom Tomatoes

**\$19**

### Cilantro Lime Chicken Salad (GF)

Southwestern Seasoned Grilled Chicken Breast paired with colorful roasted Corn Black Bean Salad and Citrus Vinaigrette.

**\$18**

### Mediterranean Sampler

A Combination of Savory Hummus and Tabbouleh Salad served with Marinated Olives, Vegetable Sticks, Dried Fruits, and Warm Pita Bread.

**\$16**

**\*All entrees include Freshly Brewed Coffee, Tea Service and Chef's Choice of Cookies or Brownies**

**\*To Go Options will be accompanied with Bottled Water**



# LUNCH & DINNER PLATED ENTREES

Lunch: Two Courses- Salad/Rolls or Dessert and Entrée  
Dinner: Three Courses- Salad/Rolls, Entrée and Dessert  
All entrees include Coffee and Tea service

Dessert options: Cherry Cheese Cake, Chocolate Bundt Cake or Key Lime Pie

## Cheese Ravioli

Large Ricotta Cheese Ravioli Gently Tossed with Broccoli Rabe and Tuscan Beans, finished with Fresh Made Marinara Sauce and Shaved Parnesan

\$19 / \$25

## Southwestern Stuffed Peppers (GF)

A Savory and Colorful Blend of Fresh Angus Beef, Tomatoes, Roasted Corn, Black Beans, Cheddar and Jack Cheese Braised in a Fresh Bell Pepper and Finished with Ancho Chili Sauce

\$21 / \$27

## Spinach and Goat Cheese Lasagna

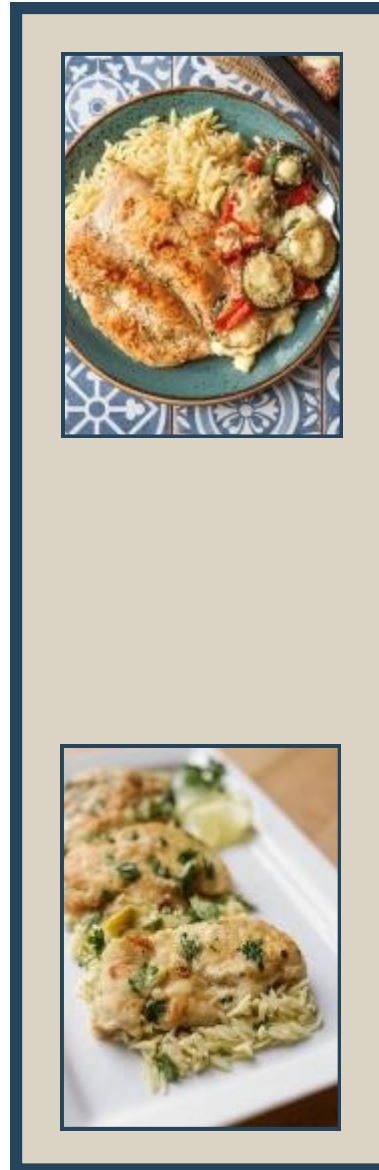
Alternating Layers of Delicious Pasta, Spinach, Homemade Marinara Sauce, Seasoned Ricotta, Melted Mozzarella, and Goat Cheeses

\$20 / \$24

## Chicken Caprese

Grilled Marinated Chicken Breast with Fresh Sliced Mozzarella and Roasted Tomatoes Served Over Orzo Pilaf with a Light Pesto Cream

\$23 / \$29



## Citrus Salmon (GF)

Fresh Broiled Salmon Filet with Citrus Beurre Blanc, served with Rice Medley and Julienned Vegetables

\$24 / \$30

## Eggplant Parmesan

Crispy Breaded Eggplant and Herbed Ricotta Cheese Layered with Fresh Marinara Sauce and Melted Mozzarella Cheese

\$20 / \$24

## Marinated Flank Steak (GF)

Thinly Sliced Steak, accented by a Cabernet Mushroom Demi-Glace served with Yukon Gold Mashed Potatoes and Fresh Vegetables

\$26 / \$32

## Chicken Piccata

Lightly Battered Chicken Breast Sautéed Golden Brown and served with, Lemon Caper Butter Sauce, Orzo Pilaf and Fresh Seasonal Vegetables

\$22 / \$28

### Broccoli Stuffed Chicken Breast

Tender Chicken Breast Stuffed and Rolled with Fresh Broccoli and Cheddar Cheese served with Rice Pilaf and Sauce Supreme

**\$23 / \$29**

### Filet and Chicken (GF)

Petite Filet Mignon and Grilled Marinated Chicken Breast Served with Forest Mushroom Demi-Glace and Garlic Herb Butter, over Yukon Gold Mashed Potatoes and Fresh Seasonal Vegetables

**\$38 / \$45**

### Filet of Sole Picatta

Tender Sole Filet Lightly Battered and Sautéed Golden Brown. Served with Angel Hair Pasta, Lemon Caper Butter Sauce and French Green Beans.

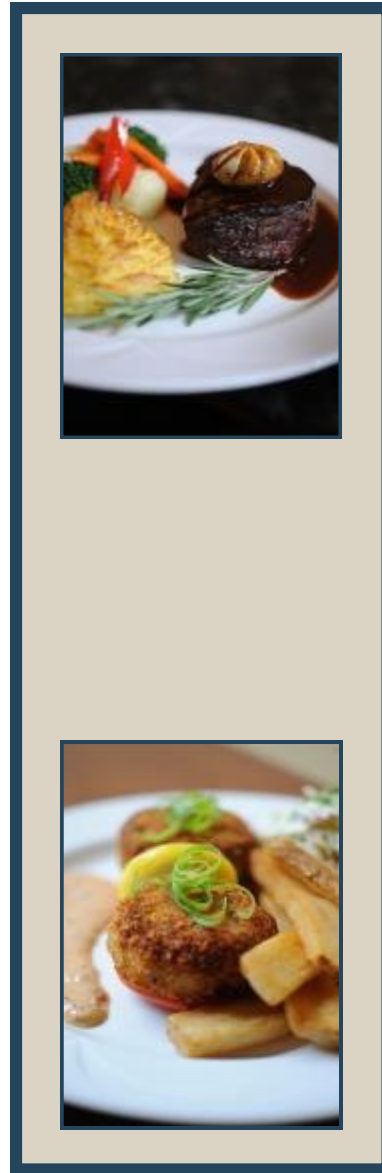
**\$26 / \$32**

### Grilled Filet Mignon (GF)

Served with Mushroom Demi-Glace over Yukon Gold Mashed Potatoes, Chef's Choice of Vegetable

Lunch- 5oz filet /Dinner- 7oz filet

**\$32 / \$40**



### Crab Cake with Angel Hair Pasta

Delicious and Decadent Lump Crab Cakes In a nest of Angel Hair Pasta with Julienned Vegetables, served with Lemon Beurre Blanc

**\$24 / \$32**

### Filet and Crab Cake

Petite Filet Mignon and a Chesapeake-Style Lump Crab Cake, served with Forest Mushroom Demi-Glace and Sauce Remoulade over Orzo Pilaf and Fresh Seasonal Vegetables

**\$40 / \$47**

### Chicken and Stuffed Shrimp

Marinated and Grilled Chicken Breast with Tarragon Butter, Paired with Two Scallop Stuffed Jumbo Shrimp, served with Rice Pilaf and Fresh Seasonal Vegetables.

**\$36 / \$44**

A maximum of 2 selections may be chosen. The higher priced item will be charged for both meals.

\*Add Salad or Dessert to your Lunch for an additional \$4 per person

# LUNCH BUFFETS

25 Person Minimum for Pricing Listed Below

## Soup and Salad Bar

Soup of the Day, Field Greens with Assorted Toppings  
Warm Rolls and Butter

**\$17**

## Soup and Panini Bar

Smoked Turkey with Roasted Peppers, Provolone  
Cheese, and Pesto Mayonnaise on Grilled Rosemary  
Ciabatta Bread or your Choice of Grilled Vegetables  
Panini prepared the same delicious way. Served with  
the Soup of the day and Potato Chips.

**\$22**

## Fajita Bar

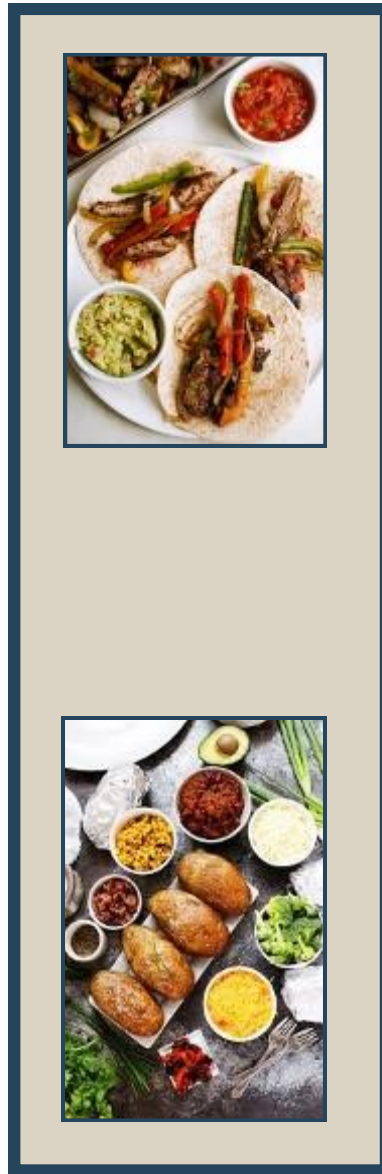
Southwestern Style Seasoned Chicken, served with a  
side of Colorful Peppers and Onions; Accompaniments  
include Tortillas, Shredded Cheese, Salsa, Jalapenos, and  
Sour Cream, served with Rice & Beans

**\$21**

## Baked Potato Bar (GF)

Baked Idaho Potatoes served with an assortment of  
toppings to include Beef or Chicken Chili, Sour Cream,  
Shredded Cheddar Cheese, Crumbled Bacon, and  
Jalapenos Peppers, served with Mixed Green Salad and  
Warm Rolls.

**\$18**



## Summer Salad Buffet

Bow Tie Pasta Salad with Fresh Tomatoes and Basil  
Dressed with Extra Virgin Olive Oil, Salad Greens  
with assorted dressings, Lime Marinated Grilled Chicken,  
Grilled Vegetables, and Fruit Salad

**\$25**

## Traditional Deli Buffet

Roast Beef, Smoked Turkey, Ham, Pasta Salad, Tuna Salad,  
Potato Chips American & Swiss Cheeses, Lettuce, Tomato,  
Red Onion, Crisp Pickle Wedges, Assorted Sandwich Rolls  
with Mayonnaise, Horseradish Cream Sauce, and Mustard

**\$20**

**\*\* Add soup of the day for an additional \$3 per person**

## Cook Out Buffet

Grilled Angus Hamburgers, Roasted Pulled Pork Barbeque  
Cole Slaw, Macaroni Salad, Potato Chips, along with  
appropriate Condiments and Rolls.

**\$23**

**\*All Lunch Buffets are accompanied with Assorted Cookies and Brownies along with Coffee and Tea Service.**



## DINNER BUFFETS

35 Person Minimum for Pricing Listed Below

(\$10 additional charge per person for groups below 35 people with a minimum of 15 guests)

### **Tuscan Sonoma Buffet**

Caprese Salad, Classic Caesar Salad

Penne Pasta Primavera, Classic Meat Lasagna, Chicken Parmesan

Italian Vegetable Medley and Garlic Bread

Tiramisu and Cannoli for Dessert

**\$40**

### **Cook Out Buffet**

Grilled Angus Hamburgers and Slow-Roasted Pulled Pork Barbecue,

served with Macaroni and Cheese,

Cole Slaw, Potato Salad, Fruit Salad

Apple Crisp for Dessert

**\$30**

### **Southern Buffet**

Tossed Salad with assorted dressings,

Garden Pasta Salad, Potato Salad Deviled Eggs,

Herb-Roasted Bone in Chicken, Roasted Beef Sirloin,

Southern Style Green Beans, Cornbread and Biscuits

Peach Cobbler for Dessert

**\$37**

\*All Dinner Buffets include Freshly Brewed Coffee and Tea Service

# BUILD YOUR OWN BUFFET

Includes Garden Salad, Warm Rolls with Butter

## *Entrees:*

Chicken Marsala  
Parmesan Crusted Tilapia  
Spinach and Goat Cheese Lasagna

Citrus Salmon  
Chicken Parmesan  
Herb-Roasted Boneless Chicken Breast  
Baked Ziti with Italian Sausage and Mushrooms

Roasted Sirloin  
Chicken Piccata  
Pork Loin

## *Choice of Accompaniments:*

(Select Two)

Yukon Gold Mashed Potatoes (GF)  
Rice Medley (GF)  
Broccoli Rabe with Tuscan Beans (GF)

Bourbon Sweet Potato (GF)  
Seasonal Vegetable Medley  
Macaroni and Cheese

Au Gratin Potatoes (GF)  
French Green Beans  
Broccoli and Cauliflower Medley (GF)

## *Desserts:*

(Select two)

Warm Fruit Cobbler, Chocolate Cake, Cherry Cheesecake or Chocolate Cheesecake

Freshly Brewed Coffee and Tea Service

**Two Entrées : \$36**

**Three Entrées : \$43**



## UPGRADED STARTERS AND DESSERT OPTIONS

Enhance your Lunch or Dinner by choosing any of the following items and substitute it for the original menu option

### **Fruit and Nut Field Greens (GF)**

A Blend of Designer Lettuces with Dried Fruits, Toasted Nuts and a Colorful  
Confetti of Julienne Vegetables  
\$6

### **Wedge Salad (GF)**

Large Wedges of Crisp Iceberg Lettuce, Ripe Tomato and Blue Cheese  
Topped with Crumbled Bacon  
\$6

### **Fresh Spinach Salad (GF)**

Topped with Red Onion, Tomato, Bacon and Blue Cheese Crumbles  
Served with Bacon Vinaigrette  
\$5

### **Soup (GF)**

Our Executive Chef can create the perfect soup for any occasion.  
Examples include Ginger Carrot, Southwestern Corn and Black Bean, Tomato Basil Tortellini, Potato and Roasted Mushroom  
\$4

### **Caprese Salad (GF)**

Ripe Tomatoes and Fresh Mozzarella with Extra Virgin Olive Oil  
and Reduced Balsamic Vinegar  
\$7

### **Sorbet Intermezzo (GF)**

Served on Lemon Crown with Fresh Mint  
\$3

### **Specialty Plated Dessert**

\$9  
White Chocolate Raspberry Cheesecake, Deep Dish Kentucky Bourbon Pecan Pie, Swiss Chalet Triple Chocolate Cake

# PACKAGED RECEPTIONS

1.

Display of Fresh Fruit and Cheese (GF)

Fresh Tomato Chevre Bruschetta

Ginger Scallion Meatball

**\$15pp**

2.

Display of Fresh Fruit and Cheese (GF)

Savory Hummus with Vegetable Crudité and Pita Chips

Fresh Tomato Chevre Bruschetta

Vegetarian Pot Stickers

Ginger Scallion Meatballs

**\$20pp**

3.

Display of Fresh Fruit and Cheese (GF)

Cajun Crab Dip with Pita Chips

Fresh Tomato Chevre Bruschetta

Vegetarian Pot-stickers

Ginger Scallion Meatballs

**\$25pp**



4.

Display of Fresh Fruit and Cheese (GF)

Cajun Crab Dip with Pita Chips

Fresh Tomato Chevre Bruschetta

Trio of Stuffed Mushrooms (GF)

Ginger Scallion Meatballs

Bacon Wrapped Scallops (GF)

**\$30pp**

5.

Display of Fresh Fruit and Cheese (GF)

Savory Hummus with Vegetable Crudité and Pita Chips

Fresh Tomato Chevre Bruschetta

Trio of Stuffed Mushrooms (GF)

Ginger Scallion Meatballs

Vegetarian Pot-stickers

Bacon Wrapped Scallops

Carved Slow Roasted Beef served with  
Horseradish Cream, (GF) Au Jus, and Potato Rolls

(Carver Required)

**\$40pp**





## RECEPTION SELECTIONS

*Price reflects per 100 pieces*

*We suggest 5 to 6 pieces per person*

### Hors D' Oeuvres – Hot

|  |       |
|--|-------|
| Fried Coconut Shrimp   | \$350 |
| Ginger Scallion Meatballs  | \$250 |
| Trio of Stuffed Mushrooms (Spinach, Nicioce, Italian Sausage) (GF) | \$250 |
| Beef Wellingtons   | \$375 |
| Petite Crab Cakes with Dijon Remoulade                             | \$375 |
| Bacon Wrapped Scallops (GF)  | \$350 |
| Vegetable Spring Rolls   | \$250 |
| Coconut Almond Brie Bites  | \$275 |
| Goat Cheese Filled Dates Wrapped in Bacon (GF)                     | \$275 |
| Mushroom Risotto Fritters (GF)                                     | \$250 |
| Mini Twice Baked Potatoes (GF)                                     | \$275 |

### Hors D' Oeuvres – Cold

|   |       |
|---|-------|
| Jumbo Shrimp Cocktail (GF)                          | \$350 |
| Beef Medallions on Crostini with Gorgonzola Cream   | \$320 |
| Hummus Crostini with Dried Apricots                 | \$225 |
| Fresh Tomato Chevre Bruschetta                      | \$250 |
| Crab Salad Cucumber Rounds (GF)                     | \$300 |
| Rosemary Goat Cheese and Roasted Tomato on Crostini | \$275 |
| Curry Chicken Salad in Phyllo Cup                   | \$225 |
| Bacon and Blue Cheese served on Endive (GF)         | \$280 |
| Chicken Caesar Crostini                             | \$275 |



## DISPLAYS

| <u>Serves Up To:</u>                             | <u>50 ppl</u> | <u>75 ppl</u> | <u>100 ppl</u> |
|--|---------------|---------------|----------------|
| Vegetable Crudités (GF)                          | \$125         | \$185         | \$250          |
| Display of Fresh Fruit and Cheese (GF)           | \$175         | \$250         | \$350          |
| Charcuterie Display (GF)                         | \$200         | \$300         | \$400          |
| Pimento Cheese Spread with Crackers              | \$100         | \$150         | \$200          |
| Raspberry Baked Brie en Croute with French Bread | \$125         | \$185         | \$250          |
| Warm Mexican Layer Dip with Tortilla Chips (GF)  | \$125         | \$185         | \$250          |
| Sliced Fresh Fruit (GF)                          | \$175         | \$250         | \$350          |
| Warm Antipasto Dip (GF)                          | \$125         | \$185         | \$250          |
| Smoked Salmon Display (GF)                       | \$250         | \$375         | \$500          |
| Cajun Crab Dip with Crackers                     | \$175         | \$250         | \$350          |

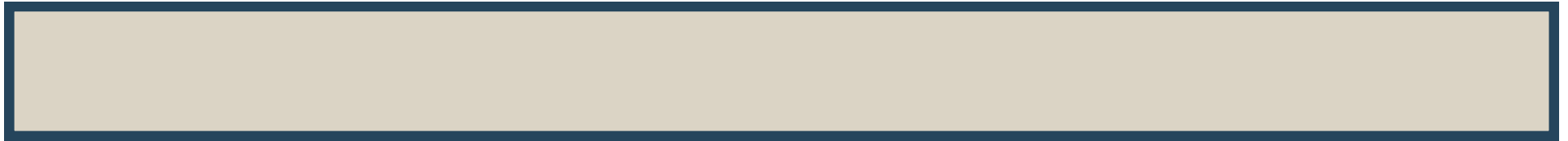
## CARVING STATIONS

\$85 fee for Chef Attendant

|   |                     |       |
|---|---------------------|-------|
| <b>Whole Roasted Herb Garlic Sirloin (GF)</b><br>Served with Dijon Mustard, Horseradish Cream and Rolls | Serves Up to 40 ppl | \$275 |
| <b>Slow Roasted Turkey Breast (GF)</b><br>Served with Fresh Cranberry Relish and Sage Biscuits          | Serves Up to 30 ppl | \$150 |
| <b>Maple Glazed Virginia Ham (GF)</b><br>Served with Apricot Mustard and Biscuits                       | Serves Up to 60 ppl | \$250 |
| <b>Florentine Salmon En Croute</b><br>Whole Spinach Stuffed Salmon Filet Wrapped in Puff Pastry         | Serves Up to 20 ppl | \$150 |
| <b>Beef Tenderloin (GF)</b><br>Beef Tenderloin Served with Sliced Rolls & Horseradish Sauce             | Serves Up to 20 ppl | \$250 |
| <b>Slow Roasted Pork Loin</b><br>Maple and Thyme Glazed Pork Loin Served with Cornbread                 | Serves Up to 40 ppl | \$175 |

## THEMED STATIONS

|   |      |
|---|------|
| <b>Pasta Station</b>  | \$8  |
| Cheese Tortellini and Penne Pasta, tossed in Alfredo, Marinara, and Vodka Sauce. Displayed with Home-Style Garlic Bread                               |      |
| <b>Loaded Mashed Potato Station (GF)</b>  | \$8  |
| Classic Yukon Gold Mashed Potatoes<br>Served with Whipped Butter, Sour Cream, Crisp Bacon, Chopped Chives, Cheddar Cheese                             |      |
| <b>Mushroom Risotto Station (GF)</b>  | \$9  |
| Creamy Italian-Style Parmesan Risotto<br>With Flame Roasted Peppers, Chopped Artichoke Hearts, Olives, Pesto, Bacon, and Sautéed Mushrooms            |      |
| <b>Chicken and Biscuits</b>   | \$10 |
| Lightly Battered Chicken Tenders Fried Golden Brown. Served with Warm Biscuits and Cream Gravy<br>Along with Honey Mustard, Ranch, and Barbeque Sauce |      |



## OUR SIGNATURE DESSERT DISPLAYS

|   |      |
|---|------|
| <b>Cupcake Heaven</b>   | \$15 |
| An Assortment of Local Gourmet Cupcakes   |      |
| <b>Viennese Display</b>   | \$15 |
| A Delectable Assortment of Cakes, Pastries, Tarts, and Sweets   |      |
| <b>Chocolate Lovers Display</b>   | \$15 |
| A Decadent Assortment of Chocolates Desserts:<br>Chocolate Cake, Chocolate Mousse, Chocolate Dipped Strawberries, Chocolate Macaroons   |      |
| <b>Ice Cream Sundae Bar</b>   | \$12 |
| Chocolate and Vanilla Ice Cream with Assorted Toppings such as Chocolate and Raspberry Sauce,<br>Fresh Whipped Cream, Brownie Chunks, Reese's Pieces, Fresh Strawberries and Miniature Marshmallows |      |

\*Freshly Brewed Coffee and Tea Service included with each display

# BEVERAGE SELECTIONS

A \$200 minimum applies to both Cash and Host Bars  
*(An additional \$85 bartender fee per each bar)*

All beverage services within the hotel must be provided by the hotel and serviced by hotel personnel.

A **Host Bar** is defined as a bar where the client pays for bar service, whereas for a **Cash Bar**, guests pay for their own drinks

|          | <u>Preferred</u> | <u>Premium</u>                  |
|----------|------------------|---------------------------------|
|          | <b>Host: \$9</b> | <b>Host: \$11</b>               |
| Bourbon: | Jim Beam         | Makers Mark                     |
| Vodka:   | Absolut          | Grey Goose                      |
| Rum:     | Bacardi          | Mount Gay Eclipse Rum / Bacardi |
| Gin:     | Tanqueray        | Bombay Sapphire                 |
| Scotch:  | Dewar's          | Johnnie Walker Black            |
| Tequila: | Lunazul Blanco   | Jose Cuervo 1800                |
| Whiskey: | Jack Daniels     | Crown Royal                     |

The hotel has a wide range of wines and spirits to select from, and we are happy to upgrade any of the spirits within each tier for a nominal fee.

## Open Bar Package

**Preferred Brands:** \$18 per person for first hour, \$9 per person for each additional hour

**Premium Brands:** \$22 per person for first hour, \$11 per person for each additional hour

| <u>Beer</u>        |                       | <u>Wine</u>       |                    |                             |
|--------------------|-----------------------|-------------------|--------------------|-----------------------------|
| Basic Beer Package | Virginia Beer Package | House             | Premium            | Virginia                    |
| \$6                | \$8                   | Host: \$6 / glass | Host: \$10 / glass | Host: Market Price / Bottle |

\*Seasonal Selections available upon request

\*Beer and Wine selections will be at the discretion of the Food & Beverage Manager unless otherwise specified.

# SPECIALTY DRINK STATIONS

(Prices include Bartender Fee, Minimum amount may apply)

## **Mimosa Station (\$8 per drink)**

Made with our House Sparkling Wine and your choice of juices to include (but not limited to):

Orange Juice

Triple Sec

Peach Nectar

Raspberry Razzmatazz

Finished off with sliced fruit garnish

## **Bloody Mary Station (\$10 per drink)**

Made with House Vodka and Hotel Made Mix. Your choice of Toppings to include:

Olives, Pickles, Bacon, Celery, Horse Radish Sauce, Lemons, Limes, Spices

Rim Flavors include Pepper and Salt

## **Specialty/Signature Cocktail Station (\$12 per drink)**

Spice up the Cocktail hour with a one hour special cocktail station

**You pick two:**

Appletini

Chocolate Martini

Dirty Martin

Blue Mountain Cosmo

Mojito

The 24 Manhattan

Old Fashion

Moscow Mule

## **Cordial and Coffee Bar (Final Hour bar \$12 per drink)**

Mini Chocolates

Regular & Decaf Coffee station

Baileys

RumChata

Amaretto

Kahlua

Sambuca

Grand Marnier

Frangelico

\*All options are not limited to those listed. Please check with your Catering Manager for other available options or to make a special request.