



CATERING MENU

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CONTINENTAL BREAKFAST

The Quick Start Continental 10

Whole seasonal fruits

Freshly baked muffins with jam, honey and butter

Chilled orange, apple and cranberry juices

Seattle's Best Coffee, decaffeinated coffee and a selection of Tazo teas

The Continental 16

Assorted muffins

Seasonal diced fruit with vanilla yogurt *gf*

Scrambled eggs *gf*

Bacon *gf*

Chilled orange, apple and cranberry juices

Seattle's Best Coffee, decaffeinated coffee and a selection of Tazo teas

Fit for You Continental 17

Seasonal diced fruit *gf*

Greek yogurt with granola topping

Hard-boiled eggs *gf*

Bran muffins

Chilled orange juice and V8 juice

Seattle's Best Coffee, decaffeinated coffee and a selection of Tazo teas

All continental breakfast buffets include Seattle's Best Coffee™, decaffeinated coffee and a selection of Tazo® teas.

All buffets are served for a maximum of 90 minutes.

All prices are subject to 23% taxable service charge and applicable taxes.

Prices are good through 12/31/2019.

gf = gluten-friendly

v = vegetarian



BREAKFAST BUFFET

The Daniel Boone 23

Assorted muffins

Seasonal diced fruit *gf*

Buttermilk biscuits and sausage gravy

Scrambled eggs *gf*

Bacon and sausage links *gf*

Roasted breakfast potatoes *gf*

Seattle's Best Coffee, decaffeinated coffee and a selection of Tazo teas

Chilled orange, apple and cranberry juices

The Old Fashioned 24.50

Assorted muffins

Seasonal diced fruit *gf*

Southern grits with cheddar cheese *gf*

Scrambled eggs *gf*

Bacon and sausage links *gf*

Roasted breakfast potatoes *gf*

French toast sticks with warm syrup

Seattle's Best Coffee, decaffeinated coffee and a selection of Tazo teas

Chilled orange, apple and cranberry juices

BREAKFAST BUFFET ENHANCEMENTS

Priced per person (not available on consumption)

Enhancements available when paired with continental or breakfast buffet

- Omelets prepared to order 6
Requires a chef attendant fee of \$100 for every 60 guests, minimum 25 guests.
Condiments include diced ham, tomatoes, bell peppers, onions, shredded cheddar cheese, mushrooms, and salsa. Egg whites and egg substitute.

PLATED BREAKFAST

Brioche French Toast 16

Whipped butter, warm syrup, sausage links

Fresh fruit cup

Meadowview Sunrise 16

Scrambled eggs, bacon or sausage links, roasted breakfast potatoes, buttermilk biscuit

Bays Mountain Morning 17

Virginia baked ham and cheddar scrambled eggs, bacon or sausage links, roasted breakfast potatoes, buttermilk biscuit (*option w/o biscuit gf*)

Healthy Start Egg White Frittata *gf* 17

Green chillies, spinach, cheddar and cottage cheese

Turkey sausage links, fresh fruit cup

All plated breakfasts are prepared with cage-free eggs and include chilled orange juice, Seattle's Best Coffee, decaffeinated coffee and a selection of Tazo teas.

An additional charge of \$125 will applied to groups of less than 25.

All breakfast buffets are prepared with cage-free eggs and include chilled orange juice, Seattle's Best Coffee, decaffeinated coffee and a selection of Tazo teas.

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BEVERAGE SELECTIONS

All-Day Beverage-Only Package 24

An assortment of Pepsi soft drinks, Vasa bottled water, Seattle's Best Coffee and Tazo tea service

Up to 8 hours of continuous service

Half-Day Beverage-Only Package 13

An assortment of Pepsi soft drinks, Vasa bottled water, Seattle's Best Coffee and Tazo tea service

Up to 4 hours of continuous service

Beverage Enhancements

Gatorade **4 each**

8.5 oz. San Pellegrino sparkling water **3.50 each**

16.9 oz. Acqua Panna still water **4.50 each**

16 oz. Rockstar Energy Drink **6 each**

Sweet or unsweetened iced tea **34 gallon**

Lemonade **34 gallon**

Golden fruit punch **34 gallon**

Fruit punch **34 gallon**

Hot chocolate **34 gallon**

Assorted Pepsi soft drinks **3 each**

10 oz. Vasa bottled water **2 each**

Assorted bottled fruit juices **3 each**

Seattle's Best Coffee/decaffeinated coffee **43 gallon**

Orange juice **34 gallon**

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CREATE YOUR OWN COFFEE BREAKS

*Not available on consumption***Morning Delights***Per person*

- Buttermilk biscuits and sausage gravy 4
- Oatmeal with raisins, brown sugar, almonds and dried cranberries 4
- Ham and cheese croissant 4.50
- Bacon, egg and cheese biscuits 5
- Sausage biscuits 4.50
- Grits with cheddar cheese *gf* 4.50
- Diced seasonal fresh fruit *gf* 6
- Strawberry-banana smoothies *gf* 4.50
- Assorted individual yogurts *gf* 4
- Assorted breakfast cereals and 2% milk *gf* 5

Sweet Selections

- Seasonal fruit skewers 3 each
- Seasonal whole fruit 2.50 each
- Grab 'n' go parfaits 4 each
- Assorted candy bars 3 each
- Assorted breakfast breads (muffins, danish, croissants and pastries) 28 dozen
- Assorted bagels with jams, cream cheeses and butter 28 dozen
- House-baked cookies 30 dozen
- House-made fudge brownies with walnuts 30 dozen
- Lemon bars 30 dozen
- Chocolate-drizzled Rice Krispies treats 30 dozen
- Assorted granola, cereal, fruit bars 36 dozen
- House-made chocolate cupcakes with buttermilk frosting 36 dozen
- Ice cream cups 36 dozen

Savory Selections*Per person*

- Spinach & artichoke dip, tortilla chips 3.50
- Warm jumbo pretzels with cheese dip, mustard 3.25
- Hummus, flat bread, celery & carrots 4.50
- Crudit , roasted red pepper dip, ranch dip *gf* 4.50
- House-made potato chips, onion dip *gf* 3.50
- Tortilla chips and house salsa *gf* 2.50
- Spicy trail mix 4
- Mini corn dogs, mustard 3
- Mixed nuts 5.50

CHILLED PLATED LUNCH

All chilled plated lunches include warm luncheon rolls, chef's selection of dessert, iced tea and coffee service

Grilled Chicken Caesar Salad 21

Romaine hearts, caesar dressing, parmesan cheese, croutons

Asian Green Salad *gf, v* 18

Mixed greens, mandarin orange, toasted almonds, carrots, broccoli florets

Sesame dressing

Add chicken 3.50

Add jumbo shrimp (5) 5

Turkey BLT Croissant Sandwich 20

House-fried potato chips, pickle spear

Roasted Vegetable Wrap *v* 21

Roasted portobello, red pepper, zucchini, squash and asparagus with spinach and boursin cheese spread wrapped in a flour tortilla. House-fried potato chips, pickle spear

HOT PLATED LUNCH

All hot plated lunches include warm luncheon rolls with whipped butter, Meadowview salad, chef's choice dessert, iced tea and coffee service

Seared Salmon Teriyaki *gf* 34

Teriyaki glaze, steamed rice, stir fry vegetables

Herb Grilled Mahi Mahi *gf* 35

Sweet chili sauce, coconut rice, sautéed zucchini, squash and carrots

Penne Pasta Provençal *v* 25

Tomato, garlic and white wine sauce, seasonal vegetables, parmesan shavings

Add chicken 3.50

Add jumbo shrimp (5) 5

Petite New York Strip Steak *gf* 39

House seasoning, steak butter, sautéed green beans, red bliss mashed potatoes

Honey Balsamic-Glazed Pork Loin *gf* 28

Southern-style green beans, roasted sweet potatoes

Black-eyed pea relish

Dijon-Thyme Chicken 28

Seasonal vegetable medley, garlic romano roasted potatoes, mustard cream sauce

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LUNCH BUFFET

Single entrée 30

Two entrée selections 36

Three entrée selections 41

Lunch buffets include warm luncheon rolls with butter, choice of salad, chef's assortment of cakes and pies, iced tea and coffee service

Salad*Select one*

Meadowview salad, crisp iceberg and romaine blend, grape tomatoes, shredded carrots, cucumbers, croutons, ranch dressing and balsamic vinaigrette

Caesar salad, crisp romaine hearts, caesar dressing, parmesan cheese, croutons

Field green salad, delicate greens, tomatoes, cucumber, toasted almonds, feta cheese crumbles, ranch and red wine vinaigrette

Entrée SelectionsRoasted pork loin, fig balsamic jus *gf*Orange-ginger-glazed cajun seared salmon *gf*

Hoisin-glazed sesame salmon

Grilled herb-crusted mahi mahi, pineapple-jalapeño salsa *gf*

Braised short ribs, cabernet-pearl onion reduction

Blue cornmeal-crusted rainbow trout, cilantro-lime cream

Grilled bourbon pecan chicken, honey bourbon glaze *gf*Marinated flank steak, chimichurri *gf*BBQ-rubbed roasted pork loin, blueberry BBQ sauce *gf*Ricotta-stuffed shells, basil marinara sauce *v*

Grilled basil chicken breast, pesto cream sauce, tomato basil relish

Pesto farfalle (bow tie pasta), zucchini, squash, spinach, artichoke hearts, olive oil pesto sauce *v*

Accompaniments*Select three*Garlic romano mashed potatoes *gf*Roasted red bliss potatoes *gf*

Fire-roasted brown sugar
sweet potatoes *gf*

Wild rice blend with cranberries
and almonds

Yellow rice pilaf

Rice and beans

Honey-glazed carrots *gf*Southern-style green beans *gf*Sautéed seasonal vegetable medley *gf*

Creamed corn with cracker topping

Steamed broccoli and cauliflower *gf*

Add soup du jour to your buffet 3

Lunch buffets are served for a maximum of 90 minutes. All food to be consumed in function space. Buffet service is available for groups of 25 or more. For events of less than 25 guests, please add \$125 preparation fee.

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CHEF-CREATED THEMED LUNCHEON BUFFETS*All lunch buffets include iced tea and coffee service***Tennessee BBQ Buffet 33**Tossed garden salad, ranch dressing, vidalia onion dressing *gf*Coleslaw *gf*BBQ red bliss potato and bacon salad *gf*Honey BBQ chicken breast *gf*

BBQ pulled pork, mini brioche bun

Baked macaroni and cheese

Southern-style green beans *gf*

Baked beans

Pecan pie and apple pie

Gourmet Delicatessen 32Chef-crafted soup of the day *gf if requested*Tossed garden salad, ranch dressing, balsamic vinaigrette *gf*Coleslaw *gf*Broccoli salad *gf*

A variety of fresh, sliced breads and mini brioche buns

Thin-sliced Virginia baked ham, roast beef, roasted turkey breast, and salami *gf*Sliced cheddar, swiss, and provolone cheeses *gf*Green leaf lettuce, tomatoes and Bermuda onions *gf*Dijon mustard, mayonnaise, creamy horseradish sauce *gf*

House-fried potato chips

Dill pickles *gf*

Chef's selection of cookies and brownies

A Taste of the South 35

Homemade cornbread and buttermilk biscuits

Tossed garden salad, ranch dressing, vidalia onion dressing *gf*Coleslaw *gf*Blackened North Carolina catfish, lemon butter *gf*

Southern-fried chicken breast

Buttered corn kernels *gf*

Macaroni and cheese

Roasted red bliss potatoes *gf*Southern-style green beans with bacon *gf*

Bourbon-glazed southern bread pudding

Pecan pie, key lime pie

Smart and Lite Buffet 38

A carb-conscious, high protein choice

Seasonal field greens *gf*

Tomatoes, carrots, cucumbers, garbanzo beans, black beans, shredded cheddar, hard-boiled eggs, sliced almonds *gf*

Ranch dressing, fat-free raspberry vinaigrette *gf*

Seared salmon, dill lemon butter *gf*

Herb-roasted chicken breast, natural jus *gf*

Quinoa brown rice pilaf *gf*

Oven-roasted balsamic vegetables *gf*

Seasonal fruit salad *gf*

Flourless chocolate torte *gf*

Add chef-crafted soup of the day (gf/vegan upon request) 3

Mangia e Beve (Eat and Drink Italian Buffet) 35

Minestrone soup

Warm dinner rolls

Classic caesar salad, caesar dressing, toasted croutons, parmesan cheese

Caprese salad (fresh mozzarella and tomato) *gf*

Chicken piccata, boneless chicken breast finished in lemon caper butter

Penne and Italian sausage calabrese, sautéed with peppers, onions, pesto and fresh mozzarella in marinara

Baked ricotta-stuffed shells marinara *v*

Oven-roasted balsamic vegetables *gf, v*

Tiramisu and cannoli

BOXED LUNCH 22

All boxed lunches include:

Choice of sandwich, pasta salad, whole seasonal fruit, potato chips, cookies, utensil kits, condiments, Pepsi soft drink or bottled water

Select from the following sandwich selections:

Turkey croissant sandwich, bacon, lettuce and tomatoes

Roasted portobello, red pepper, zucchini, squash and asparagus with spinach and boursin cheese spread wrapped in a flour tortilla *v*

Chicken salad croissant, lettuce and tomatoes

Virginia baked ham and swiss cheese pretzel boule, whole grain mustard-mayonnaise

Shaved roast beef and cheddar, kaiser bun, lettuce, tomato and red onion, creamy horseradish

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PLATED THREE COURSE DINNER

All plated entrées include warm dinner roll and whipped butter, choice of one salad and dessert for the group, chef's choice of seasonal vegetables, iced tea and coffee service

Salad

Select one

Meadowview salad, crisp iceberg and romaine blend, grape tomatoes, shredded carrots, cucumbers, croutons, ranch dressing and balsamic vinaigrette

Caesar salad, crisp romaine hearts, caesar dressing, parmesan cheese, croutons

Field Green Salad, delicate greens, tomatoes, cucumber, toasted almonds, feta cheese crumbles, ranch and red wine vinaigrette *gf*

Spinach Salad, mandarin orange segments, walnuts, red cabbage, chopped bacon and balsamic vinaigrette *gf*

Entrée

Select one

Grilled Pork Chop, frenched-bone pork chop, whole grain mustard sauce, mashed sweet potatoes, black-eyed pea relish **39**

Filet Mignon, center cut angus beef tenderloin, chive steak butter, garlic-romano yukon gold mashed potatoes *gf* **60**

Roasted Eggplant Roulades, asparagus-parmesan risotto—stuffed eggplant, basil-marinara sauce *gf, v* **31**

New York Strip, center-cut angus beef, steak butter, caramelized red onions, parsley red and gold potatoes *gf* **50**

Blueberry-BBQ-Glazed Pork Loin, blueberry BBQ sauce, blueberry relish, roasted sweet potatoes *gf* **31**

Grilled Bourbon Pecan Chicken, honey bourbon glaze, black-eye pea relish *gf* **30**

Pan-Seared Salmon, with orange pan sauce, jasmine rice *gf* **38**

Blackened Tilapia, lime butter, yellow rice **30**

Roasted Vegetable Strudel, roasted red pepper coulis, balsamic reduction *v* **30**

Grilled Top Sirloin Steak, baseball cut top sirloin, steak butter, cajun onions, mashed red bliss and sour cream potatoes *gf* **35**

Herb Dijon Free-Range Chicken Breast, seared chicken breast, white wine dijon cream, wild rice **35**

Dessert

Select one

Chocolate Decadence Cake

New York–Style Cheese Cake

Key Lime Pie

Bourbon Pecan Pie

Fresh Fruit *gf*

Caramel Apple Streusel Pie

Two Berry Layered Cake

Flourless Chocolate Torte *gf*

Duo/combination dinners are available for an additional cost, depending on selections

TABLESIDE CHOICE PLATED DINNER

A unique style of dinner service for your banquet event – no need for you to collect RSVP menu selections ahead of time. Allow your guests to select their entrée from an à la carte menu, tableside.

Option One 58

Served with warm dinner rolls

Appetizer Selections, Select one

Chilled Shrimp Cocktail *gf*

Hummus bi Tahini, vegetables and flatbread

Napoleon, fresh mozzarella, basil and tomatoes with balsamic reduction and olive oil drizzle *gf*

Salad

Spring Salad, field greens, romaine lettuce, strawberries, mandarin orange, blueberries, toasted almonds, ranch and raspberry vinaigrette *gf*

Entrée Selections Served with Seasonal Vegetables and Chef's Starch Pairing

Chicken Diane, frenched free-range chicken breast with a brandy-laced pan sauce finished with dijon mustard and scallions *gf*

Grilled New York Strip Steak, steak butter, Bermuda onion marmalade *gf*

Grilled Swordfish Steak, dill tomato-caper sauce *gf*

Loaded Vegetables Tikka Masala, citrus jasmine rice *gf, v*

Dessert

Chocolate Ganache Bundt Cake, raspberry sauce, fresh berries

Iced tea and coffee

Option Two 65

Served with warm dinner rolls

Appetizer Selections, Select one

Chilled Shrimp Cocktail *gf*

Hummus bi Tahini, vegetables and flatbread

Napoleon, fresh mozzarella, basil and tomatoes with balsamic reduction and olive oil drizzle *gf*

Salad

Field Greens, candied pecans, red and yellow grape tomatoes, shaved cucumber and carrot ribbons, ranch dressing and citrus-balsamic vinaigrette *gf*

Entrée Selections Served with Seasonal Vegetables and Chef's Starch Pairing

Chicken Scampi, seared chicken breast topped with jumbo shrimp sautéed in white wine, lemon and garlic butter sauce *gf*

Seared Loch Duart Salmon, pineapple-jalapeño salsa, lime butter *gf*

Grilled Filet Mignon, center cut beef tenderloin steak, smoked onion jam, steak butter *gf*

Dessert

Lemon Raspberry Cheesecake, raspberry sauce, fresh berries

Iced tea and coffee

DINNER BUFFET

One entrée buffet 33

Two entrée buffet 39

Three entrée buffet 44

Warm dinner rolls served with butter

Salad

Select one

Meadowview salad, crisp iceberg and romaine blend, grape tomato, shredded carrot, cucumber, crouton, ranch dressing and balsamic vinaigrette

Caesar salad, crisp romaine hearts, caesar dressing, parmesan cheese, croutons

Field Greens Salad, delicate greens, tomato, cucumber, toasted almonds, feta cheese crumble, ranch and red wine vinaigrette *gf*

Entrée Selections

Roasted Pork Loin, fig balsamic jus *gf*

Orange Ginger–Glazed Cajun Seared Salmon *gf*

Grilled Herb–Crusted Mahi Mahi, pineapple-jalapeno salsa *gf*

Braised Short Ribs, cabernet–pearl onion reduction

Blue Cornmeal–Crusted Rainbow Trout, cilantro-lime cream

Grilled Bourbon Pecan Chicken, honey bourbon glaze *gf*

BBQ–Rubbed Roasted Pork Loin, blueberry BBQ sauce *gf*

Ricotta–Stuffed Shells, basil marinara sauce *v*

Grilled Basil Chicken Breast, pesto cream sauce, tomato basil relish

Beef Lasagna

Southern–Fried Buttermilk Boneless Chicken

Penne Pasta Primavera, alfredo sauce *v*

Roasted Pork Loin, whole grain mustard cream sauce

Seared Salmon, creamy dill sauce

London Broil, burgundy demi-glace

Vegetables & Starches

Select three

Sautéed green beans with grape tomatoes *gf*

Honey glazed carrots *gf*

Steamed broccoli and cauliflower *gf*

Sautéed zucchini, squash and carrots *gf*

Southern-style green beans with bacon and red onions *gf*

Buttered corn *gf*

Creamed corn with toasted bread crumbs starch

Sautéed vegetable medley (green beans, waxed beans, carrots and bell peppers) *gf*

Loaded red bliss mashed potatoes *gf*

Long grain wild rice

Mashed sweet potatoes *gf*

Rice pilaf

Cornbread dressing

Sour cream and scallion mashed potatoes *gf*

Roasted potatoes *gf*

Parsley potatoes *gf*

Macaroni and cheese

Chef's assortment of cakes, pies, and warm bread pudding with bourbon sauce

Dinner buffets include iced tea, coffee service and hot tea.

An additional labor fee of \$125 is applicable to groups of less than 25 people.

Prices are per person. A customary 23% taxable service charge and 9.5% sales tax will be added.

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HOT HORS D'OEUVRES (MINIMUM ORDER OF 50 PIECES)

- Jalapeño poppers *v* 3
- Glazed meatball 3
- Assorted quiche 3
- Spanakopita *v* 3.50
- Parmesan-breaded artichoke hearts *v* 3.50
- Mini chicken kabobs *gf* 4
- Mini chicken quesadilla 4
- Sausage-stuffed mushroom 4
- Bacon-wrapped scallops *gf* 4
- Andouille sausage en croute 4
- Mini beef wellington 4.50
- Pecan chicken tender with honey ranch 3.50
- Brie and raspberry phyllo *v* 3.50
- Teriyaki beef brochette 4.50
- Coconut shrimp with tropical dipping sauce 4.75
- Vegetable spring rolls *v* 3
- Crab cakes 4.50

COLD HORS D'OEUVRES (MINIMUM ORDER OF 25 PIECES)

- Fruit skewers *gf, v* 3.50
- Tomato-basil mozzarella skewer *gf, v* 4
- BLT tartlet 4
- Tomato basil bruschetta with fresh mozzarella on crostini *v* 3.50
- Teriyaki chicken cucumber canape 4
- Seared ahi tuna on wonton crisp 5
- Beef tenderloin and Maytag bleu cheese tartlet 5
- Mozzarella wrapped in prosciutto with olive oil *gf* 4.50
- Curried chicken salad tart 4.50
- Shrimp cocktail *gf* 4.50

RECEPTION DISPLAYS

Priced per person

Meadowview Nacho Bar *gf* 14

Corn tortilla chips

Chili con carne

Warm pepper jack queso

Pulled pork, pulled chicken

Jalapenos, salsa, sour cream, guacamole, scallions

Smoked Salmon Display 12

Small diced red onions, capers, tomatoes, cream cheese, bagel chips, cocktail bread

Fruit Display *gf, v* 7

Diced pineapple, honeydew, cantaloupe, seasonal berries, honey yogurt dip

Fresh Market Vegetables *gf, v* 9

Market style fresh seasonal vegetables with hummus, ranch dip, roasted red pepper dip

Artisan Cheese Display 9

Assorted imported and domestic cheeses, Carr's water crackers, red table grapes, strawberries

Mini Grilled Cheese & Tomato Soup Bar 12

Classic grilled American cheese sandwich

Grilled cheddar and tomato sandwich

Grilled ham and swiss

Creamy tomato soup

Dill pickles

House-fried potato chips

The Mac & Cheese Bar 15

Traditional macaroni and cheese

Aged white cheddar and bacon macaroni and cheese

Tasso ham macaroni and cheese

Cali mac and cheese, orecchiette shells, salsa and mashed avocados

Fajita Bar 16

Marinated grilled fajita steak *gf*

Grilled fajita chicken *gf*

Sautéed onions and bell peppers *gf*

Mexican rice

Stewed black beans *gf*

Shredded cheddar and pepper jack cheeses, jalapeños, salsa, guacamole, sour cream *gf*

Warm flour tortillas

Sliders Anyone 16 (select 3 sliders)

BBQ pulled pork sliders, cole slaw

Mini angus burgers and cheddar, thousand island

Crab cake sliders, remoulade

Buffalo-fried chicken sliders, blue cheese

CHEF-ATTENDED ACTION STATIONS

Requires a \$100 attendant fee

Pasta Station 14

Cheese tortellini, penne pasta

Creamy alfredo sauce, tomato basil marinara sauce

Italian sausage, chicken breast

Artichoke hearts, grape tomatoes, asparagus, spinach, zucchini, squash

Shredded parmesan cheese

Warm rolls

Shrimp & Grits 15

Sautéed jumbo shrimp

Stone-ground pepper jack cheese grits

Shredded cheddar, Benton's bacon, shredded pepper jack, scallions, hot sauce

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CARVING STATIONS

Roasted Turkey Breast 295

(serves 25–30 guests) mini brioche buns, seasoned mayonnaise, dijon mustard, cranberry sauce

Honey-Glazed Ham 350

(serves 60–75 guests) mini brioche buns, seasoned mayonnaise, dijon mustard

Roasted Top Round of Beef 350

(serves 70–80 guests) mini brioche buns, seasoned mayonnaise, dijon mustard, creamy horseradish

Roasted Pork Loin 275

(serves 35–45 guests) mini brioche buns, seasoned mayonnaise, dijon mustard, BBQ sauce

Slow-Roasted Prime Rib of Beef 450

(serves 35–45 guests) mini brioche buns, au jus lié, seasoned mayonnaise, dijon mustard, creamy horseradish

Beef Tenderloin 350

(serves 20–25 guests) mini brioche buns, seasoned mayonnaise, dijon mustard, creamy horseradish

BARTENDER FEES

*One bartender recommended for 100 guests. \$125 for a 4-hour minimum.
\$30 per hour after 4 hours.*

CASH BAR PACKAGES

Inclusive of taxes and service charge.

WELL BRANDS CASH BAR**Mixed Drinks 7****Rocks Pour 10**

Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whisky, Jose Cuervo Tradicional Silver Tequila, Courvoisier VS

House Wines by the Glass 8

Magnolia Grove by Chateau St. Jean Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Rosé, Beringer White Zinfandel

Domestic Beer 4.75

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra

Premium Domestic Beer 5.25

Blue Moon Belgian White, Samuel Adams Boston Lager, Yuengling, O'Doul's (non-alcoholic)

Import Beer 5.25

Corona Extra, Heineken

Regional/Craft Beer 6.25

Sweetwater Brewing Co. IPA, Sierra Nevada Pale Ale, Yee Haw Brewing Co., Johnson City, TN

Pepsi Product Soft Drinks 3**Vasa Bottled Water 2****CALL TOP-SHELF BRANDS CASH BAR****Mixed Drinks 9****Rocks Pour 11.50**

Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewar's White Label Scotch, Jack Daniel's Whiskey, Maker's Mark Bourbon Whiskey, 1800 Silver Tequila, Courvoisier VS, Canadian Club Whisky

House Wines by the Glass 8

Magnolia Grove by Chateau St. Jean Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Rosé, Beringer White Zinfandel

Domestic Beer 4.75

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra

Premium Domestic Beer 5.25

Blue Moon Belgian White, Samuel Adams Boston Lager, Yuengling, O'Doul's (non-alcoholic)

Import Beer 5.25

Corona Extra, Heineken

Regional/Craft Beer 6.25

Sweetwater Brewing Co. IPA, Sierra Nevada Pale Ale, Yee Haw Brewing Co., Johnson City, TN

Pepsi Product Soft Drinks 3**Vasa Bottled Water 2**

Mixed Drinks	14	Rocks Pour	16
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House Wines by the Glass 8

Domestic Beer 4.75

Premium Domestic Beer 5.25

Import Beer 5.25

Corona Extra, Heineken

Regional/Craft Beer 6.25

Sweetwater Brewing Co. IPA, Sierra Nevada Pale Ale, Yee Haw Brewing Co.,
Johnson City, TN

Pepsi Product Soft Drinks 3

Vasa Bottled Water 2

Inclusive of taxes; not inclusive of service charge.

Mixed Drinks 6.50

House Wines by the Glass 7.50

Magnolia Grove by Chateau St. Jean Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Rosé, Beringer White Zinfandel

Domestic Beer 4.50

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra

Premium Domestic Beer 5

Blue Moon Belgian White, Samuel Adams Boston Lager, Yuengling, O'Doul's (non-alcoholic)

Import Beer 5

Corona Extra, Heineken

Regional/Craft Beer 6

Sweetwater Brewing Co. IPA, Sierra Nevada Pale Ale, Yee Haw Brewing Co.,
Johnson City, TN

Pepsi Product Soft Drinks 3

Vasa Bottled Water 2

CALL TOP-SHELF BRANDS HOST BAR

Mixed Drinks 8

Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewar's White Label Scotch, Jack Daniel's Whiskey, Maker's Mark Bourbon Whiskey, 1800 Silver Tequila, Courvoisier VS, Canadian Club Whisky

House Wines by the Glass 7.50

Magnolia Grove by Chateau St. Jean Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Rosé, Beringer White Zinfandel

Domestic Beer 4.50

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra

Premium Domestic Beer 5

Blue Moon Belgian White, Samuel Adams Boston Lager, Yuengling, O'Doul's (non-alcoholic)

Import Beer 5

Corona Extra, Heineken

Regional/Craft Beer 6

Sweetwater Brewing Co. IPA, Sierra Nevada Pale Ale, Yee Haw Brewing Co., Johnson City, TN

Pepsi Product Soft Drinks 3

Vasa Bottled Water 2

PREMIUM TOP-SHELF BRANDS HOST BAR

Mixed Drinks 12.50

Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Johnnie Walker Black Scotch, Knob Creek Bourbon, Crown Royal Whisky, Patrón Silver Tequila, Hennessy Privilege VSOP, Jack Daniels

House Wines by the Glass 7.50

Magnolia Grove by Chateau St. Jean Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Rosé, Beringer White Zinfandel

Domestic Beer 4.50

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra

Premium Domestic Beer 5

Blue Moon Belgian White, Samuel Adams Boston Lager, Yuengling, O'Doul's (non-alcoholic)

Import Beer 5

Corona Extra, Heineken

Regional/Craft Beer 6

Sweetwater Brewing Co. IPA, Sierra Nevada Pale Ale, Yee Haw Brewing Co., Johnson City, TN

Pepsi Product Soft Drinks 3

Vasa Bottled Water 2

HOST BAR CORDIALS

Inclusive of taxes; not inclusive of service charge.

9 per drink

Grand Marnier, Kahlúa, Baileys Irish Cream, Disaronno Amaretto,
Courvoisier VS, Drambuie, B&B, Frangelico

ENHANCED HOST BAR WINE LIST

Inclusive of taxes; not inclusive of service charge.

Select from the list below to enhance your Host bar package or tableside wine service.

WINE LIST

Champagne

Freixenet Blanc de Blancs Brut, Spain	32 by the bottle only
LaMarca, Extra Dry, Prosecco, Veneto, Italy	47 by the bottle only

Blush Wine

Beringer Vineyards White Zinfandel, California	7.50 / 32
Magnolia Grove by Chateau St. Jean, Rose, California	7.50 / 32

White Wines

Light Intensity to Full Intensity

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California	7.50 / 32
Casa Smith, Pinot Grigio, "Vino," Ancient Lakes, Washington	13 / 53
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington	10.50 / 43
Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand	43 by the bottle only
Brancott Sauvignon Blanc, Marlborough, New Zealand	43 by the bottle only
Magnolia Grove by Chateau St. Jean, Chardonnay, California, USA	7.50 / 32
J. Lohr Estates, Chardonnay, "Riverstone," Arroyo Seco, Monterey, California, USA	70 by the bottle only
Meiomi, Chardonnay, Monterey, Sonoma, Santa Barbara, California, USA	48 by the bottle only

Red Wines

Light Intensity to Full Intensity

Line 39, Pinot Noir, California, USA	10.50 / 43
Erath. Pinot Noir, Oregon, USA	65 by the bottle only
Magnolia Grove by Chateau St. Jean, Merlot, California	7.50 / 32
J. Lohr Estates, Merlot, "Los Osos," Paso Robles, California, USA	50 by the bottle only
Alamos Malbec, Mendoza, Argentina	43 by the bottle only
Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California	7.50 / 32
Avalon, Cabernet Sauvignon, California, USA	10.50 / 43
Estancia, Cabernet Sauvignon, Monterey, California, USA	50 by the bottle only

A dark gray background featuring a white topographic map. The map includes contour lines, dashed lines representing roads or trails, and small square and circular markers. A large, irregularly shaped area in the lower-left quadrant is filled with a diagonal hatching pattern.

MEADOWVIEW CONFERENCE RESORT & CONVENTION CENTER
1901 Meadowview Parkway, Kingsport, TN 37660
423.578.6600
Marriott.com/TRICC