



*The Twilight Room  
at  
Gauntlet Golf Club*



FREDERICKSBURG, VIRGINIA

# *Classic Dining Buffet*

## *Entrees*

### Chicken Piccata

pan seared chicken breast in a white wine lemon butter sauce with capers

We suggest serving it with angel hair pasta in a white wine butter sauce.

### Chicken Cordon Blu

thinly pounded chicken breast rolled with Swiss cheese and Tasso ham  
with a ground mustard cream sauce

### Oven Roasted Chicken

chicken quarters roasted until crispy  
with herbed shallot butter

### Marinated Flank Steak

tender marinated flank steak  
with a house-made chimichurri

### Apple Ginger Pork Flat Iron Steak

succulent pork flat iron steaks seared on the grill and then finished in the oven  
with fire-roasted Fiji apples and spicy ginger horseradish glaze

### Charred Corn and Peach Quinoa Salad

grilled peaches, charred corn, avocado, red onion, tri colored quinoa, Thai chilies  
tossed in a soy ginger dressing with fresh herbs

### Sun-dried Tomato Blackened Chicken Alfredo

blackened grilled chicken, broccoli, sun-dried tomatoes and penne  
tossed in a creamy Alfredo sauce infused with sun dried tomatoes

### Vegetable Primavera

spinach, asparagus, broccoli, squash, carrots, onions, snap peas and penne  
tossed in a creamy primavera sauce and topped with parmesan

### Bourbon Teriyaki Cod

mild, flaky cod glazed with ginger infused bourbon teriyaki  
topped with pineapple relish

## *Premium Entrees*

*Add 9.95 per person*

Slow-cooked Sous Vide Short Ribs

with a shallot and red wine demi glaze

We suggest serving with roasted garlic mashed potatoes and sweet potato and root vegetable medley.

Roasted Beef Tenderloin

with shallot infused au jus

Jumbo Lump Crab Cakes

with cajun remoulade

Quinoa Crusted Shrimp

with mango salsa, lime and coconut aioli, and sweet Thai chile

Lemon Pepper Salmon

with white wine butter sauce

Blackened Rockfish

with pineapple relish and cajun cream sauce

We suggest serving with cauliflower mashed potatoes and seasoned black beans.

Caribbean Jerk Mahi Mahi

with mango avocado relish

We suggest serving with coconut rice and seasoned black beans.

## *Premium Sides*

*add \$1.50 per person*

Roasted Asparagus

Grilled Seasonal Vegetable Kabobs

Sautéed Mushrooms and Garlic

Brussel Sprouts with Balsamic Reduction

Baked Potato Bar

# *Side Dishes*

## Starches. Choose 1

### Potatoes

Roasted Garlic Mashed Potatoes

Cheddar and Sour Cream Mashed Potatoes with Chives

Rosemary and Garlic Roasted Potatoes

### Rice

Cilantro Lime Rice

Rice Pilaf

Coconut Rice

### Pasta

White Cheddar Caparelli and Cheese

Pesto Caparelli and Cheese

Angel Hair Pasta tossed in a White Wine Butter Sauce

## Vegetables. Choose 2

House Salad

Caesar Salad

Steamed Green Beans and Carrots

Seasoned Black Beans with Cotija Cheese

Honeyed Roasted Baby Carrots

Collard Greens with Ham Hock

Sweet Potato and Roasted Root Vegetable Medley

Parmesan Roasted Broccoli

Buttered Corn

# Mingle Menu

Choose 3 Items from Tiers 1-4 for a refillable cocktail hour experience.  
Every Tier includes options from above.

We offer trays of each item listed below as well.

Small Trays feed 30-40 people

Medium Trays feed 40-80 people

Large Trays feed 80-120 people

## Small

Tier 1 \$125

Tier 2 \$150

Tier 3 \$175

## Medium

Tier 1 \$175

Tier 2 \$200

Tier 3 \$225

## Large

Tier 1 \$200

Tier 2 \$250

Tier 3 \$300



# *Mingle Menu*

## **Tier One**

\$6 per person

Choose 3

Vegetable Crudite  
Fruit Platter  
Cheese and Crackers  
Cocktail Sausages

## **Tier Two**

\$9 per person

Choose 3 from Tier 1-2

Hummus and Vegetable Crudite  
Herbed Cucumber Bites  
Caprese Skewers  
Caribbean Jerk Chicken Skewers  
Buffalo Chicken Dip with Tortilla Chips  
Spinach Artichoke Dip with Caramelized Onion Naan

## **Tier Three**

\$12 per person

Choose 3 from Tier 1-3

Charcuterie  
Vegetable Spring Rolls  
Stuffed Mushrooms  
Chicken Cornucopia Quesadilla  
BLT Bites  
Salmon Bites with Herbed Creme Fresh  
Goat Cheese Stuffed, Bacon-wrapped Dates  
with a Maple Horseradish Glaze  
Pulled Pork Tacos and Toppings Bar

# *Premium Mingle Menu*

## **Tier 4**

\$25 per person

Choose 3 from Tier 1-4

### Quinoa Crusted Shrimp Tacos

Crunchy, flavorful quinoa crusted shrimp, flour tortillas, chipotle aioli, purple cabbage slaw, mango relish, cotija cheese

### Cucumber Cups with Smoked Salmon Dip

Crisp cucumber cups filled with a creamy blend of cheeses, smoked salmon, and dill

### Mini Beef Wellington

Flakey puff pastry filled with a tender cut of beef tenderloin, caramelized shallots, mushroom duxelle and served with a shallot red wine demi glaze

### Mini Crab Cakes

Mini jumbo lump crab cakes served with cajun remoulade and capers

### Coconut Shrimp

Sweet and crunchy coconut shrimp paired with a tangy lime and coconut milk aioli

### Brown Sugar Bacon Wrapped Scallops

Succulent scallops wrapped in thick applewood smoked bacon and caramelized with brown sugar and ginger

### Butternut Squash and Short Rib Flatbread

Buttermilk naan bread topped with caramelized onion, roasted butternut squash, shredded sous vide short ribs, cotija cheese