



EVENT / BANQUET PACKAGES

BROCK'S

Riverside Grill

www.brocksgrill.com

Displayed Appetizers

*To be offered only in addition to a banquet package**

Buffalo Wings (GF)\$18.95 per dozen
Spicy wings served with bleu cheese dressing.

Fruit and Cheese Platter (GF) \$4.00 per person
A variety of imported and domestic cheeses served with fruit.

Vegetable Crudités (GF) \$4.00 per person
Seasonal vegetables served with our homemade ranch dip.

Chicken Tenders\$20.95 per dozen
Chicken tenders breaded and golden fried, served with ranch dipping sauce.

BBQ Rib Bites (GF).....\$4.00 each
St. Louis style ribs, dry rubbed then slow roasted and basted with spicy barbecue sauce.


Swedish Meatballs\$10.50 per dozen
Homemade meatballs served in a creamy demi-glaze.

Stuffed Mushroom Caps\$5.50 each
Baked mushroom caps stuffed with lump crabmeat, finished with a parmesan cream sauce.

Crab and Spinach Dip \$5.00 per person
A creamy blend of crab, spinach, mozzarella, parmesan, and cream cheese, served with tortilla chips.

Deli Roll Ups\$5.00 each
Thinly sliced ham and turkey rolled in a flour tortilla with lettuce, mixed cheese, pico de gallo, and mayonnaise.

**Please add 11.3% tax and 20% gratuity and room fees when considering prices.*

 1-540-370-1820

 jasonsmith@brocksgrill.com

 503 Sophia St, Fredericksburg, VA

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Passed Hors D'oeuvres

*To be offered only in addition to a banquet package**


- Bacon Wrapped Scallops (GF)** \$5.00 per person
Broiled scallops wrapped in hickory smoked bacon served with a maple glaze.
- Coconut Shrimp** \$5.00 per person
Coconut crusted tiger shrimp served with a mandarin plum sauce.
- Mini Crab Balls** \$5.00 per person
Jumbo lump crab balls served with cocktail sauce.
- Smoked Salmon Bites** \$5.00 per person
House smoked salmon with dill cream on a crostini.
- Shrimp Cocktail (GF)** \$5.00 per person
Large shrimp served chilled with lemon wedges and our spicy cocktail sauce.
- Mini Chicken Cordon Bleu** \$4.00 per person
Bite sized chicken cordon bleu served with a honey mustard dipping sauce.
- Pimento Cheese Toast** \$4.00 per person
Pimento cheese spread served on crostini topped with crispy prosciutto crumbles.
- Vegetable Egg Rolls** \$3.50 per person
Deep fried vegetable egg rolls served with a sweet and sour dipping sauce.

Featured Additions


*To be offered only in addition to a banquet package**

- Banquet Dessert** \$5.50 per person
Choose one of the following to be added to a package: NY Cheesecake, Tres Leches Cake, Chocolate Cake, German Chocolate Cake, or Carrot Cake.
- Salad Station** \$4.50 per person
Choose between our house salad (ranch or balsamic vinaigrette), Caesar salad, potato salad, or pasta salad.
- Mashed Potato Bar** \$5.00 per person
Homemade redskin mashed potatoes served with a variety of toppings including the following: sour cream, bacon, scallions, salsa, mixed cheese, and brown butter sauce.

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DINNER PLATED PACKAGES

Packages include unlimited non-alcoholic beverages, house salad, entrée, herb roasted red potatoes and vegetable of the day. Individual entrée selection must be confirmed 10 days prior to event.

Maximum of 50 people for plated packages

Package A – Choose 3

\$31.95 per person

Top Sirloin Steak - Hand carved Black Angus center cut top sirloin, grilled to medium and finished with red wine demi-glaze.

BBQ Ribs (GF) - Half rack of succulent St. Louis style ribs dry rubbed with special seasonings, basted with our spicy BBQ sauce and slow roasted to perfection.

Blackened Chicken Alfredo - Blackened chicken breast grilled and served over penne pasta tossed in Santa Fe alfredo sauce, topped with pico de gallo and parmesan cheese.

Chicken Parmesan - Lightly breaded and seasoned chicken breast topped with marinara sauce, mozzarella and parmesan cheese.

Trout Almondine - Fresh Idaho rainbow trout broiled and finished with toasted almondine cream sauce.

Roasted Beet Cous Cous Plate (V) - Roasted beets, carrots, tri colored cous cous, and chimichurri sauce.

Package B – Choose 3

\$37.95 per person

Pepper Steak (GF) - Grilled New York strip sprinkled with cracked black pepper and brushed with seasoned butter, grilled to medium.

Tuscan Chicken - Pan seared chicken breast topped with mozzarella cheese and a tomato bacon jam.

Chicken Marsala - Grilled chicken breast served with wild mushrooms in a light marsala wine sauce.

Glazed Salmon (GF) - Fresh Atlantic salmon brushed with a soy miso glaze.

Stuffed Trout - Moist and flaky Idaho rainbow trout stuffed with crab imperial and finished with citrus butter sauce.

Butternut Squash Ravioli (V) - Ravioli stuffed with butternut squash in a brown butter sage sauce.

Package C – Choose 3

\$42.95 per person

Prime Rib (GF) - Hand carved cut of juicy, slow roasted Black Angus prime rib, served medium.

Filet Mignon - Hand carved filet lightly seasoned and grilled to medium, finished with brown butter sauce. (Add \$3)


Crab Cakes - Two of our famous hand made crab cakes, made with jumbo lump crab meat and just enough of our secret ingredients to hold it together.

Stuffed Salmon - Fresh Atlantic salmon stuffed with crab imperial, baked and topped with Creole mustard beurre blanc.

Shrimp and Scallop Pasta - Jumbo shrimp and scallops served with white wine cream sauce with penne pasta.

Roasted Chicken - Bone-in herb crusted chicken breast, finished with brown butter sauce.

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BUFFET PACKAGES

*Minimum of 35 people required for buffet packages

Package A - Choose 3

\$28.95 per person

Meat Lasagna

Chicken Parmesan - Lightly breaded and seasoned chicken breast topped with marinara sauce, mozzarella, and parmesan cheese.

BBQ Chicken (GF) - Grilled chicken breast basted in a tangy BBQ sauce.

Blackened Chicken Alfredo - Blackened chicken breast grilled and served over penne pasta tossed in Santa Fe alfredo sauce, topped with parmesan cheese.

Trout Almondine - Fresh Idaho rainbow trout broiled and finished with toasted almondine cream sauce.

Pasta Primavera (V) - Mixed vegetables served over penne pasta tossed in a classic alfredo sauce.

Beef Stroganoff - Thinly sliced steak tossed in a classic stroganoff sauce over egg noodles.

Pork Tenderloin - Center cut roasted pork tenderloin sliced and finished with a dijon cream sauce.

Package B - Choose 3

\$35.95 per person

London Broil - Marinated sirloin served in a red wine demi-glaze.

Chicken Marsala - Grilled chicken breast served with wild mushrooms in a light marsala wine sauce.

BBQ Ribs (GF) - St. Louis style ribs dry rubbed with special seasonings, basted with our spicy BBQ sauce and slow roasted to perfection.

Caribbean Chicken (GF) - Jerk marinated chicken topped with a grilled pineapple relish.

Glazed Salmon (GF) - Fresh Atlantic salmon brushed with a soy miso glaze.

Stuffed Trout - Moist and flaky Idaho rainbow trout stuffed with crab imperial and finished with citrus butter sauce.

Package C - Choose 3

\$42.95 per person

Prime Rib (GF) - Hand carved cut of juicy slow roasted Black Angus prime rib.

Chicken Cordon Bleu - Chicken breast stuffed with Virginia ham and mozzarella cheese lightly breaded and baked until golden brown, finished with basil cream sauce.

Crab Cakes - Our famous hand-made crab cakes, made with jumbo lump crab meat and just enough of our secret ingredients to hold it together.

Stuffed Salmon - Fresh Atlantic salmon stuffed with crab imperial baked and topped with Creole mustard beurre blanc.

Shrimp and Scallop Pasta - Jumbo shrimp and scallops served with white wine cream sauce with penne pasta.

Buffets include 3 entrees, 1 starch, vegetable medley, 2 salads, dinner rolls with butter, and unlimited non-alcoholic beverages.

Starches: Herb roasted potatoes or redskin mashed potatoes.

Salads: House salad (lemon parsley vinaigrette), Caesar salad, potato salad, or pasta salad.

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LUNCH PLATED PACKAGES

Packages included unlimited non-alcoholic beverages.

Individual entrée selection must be confirmed 10 days prior to event.

Maximum of 50 people for plated packages

Package A – Choose 3

\$17.95 per person*

Caesar Salad with Grilled

Chicken - Grilled chicken breast served on a salad of romaine lettuce tossed with our Caesar dressing, sprinkled with parmesan cheese and crunchy croutons.

Cheddar Burger - Half pound Black Angus burger, hot off the grill cooked to medium well and topped with cheddar cheese; served on a toasted bun with lettuce, tomato, onion and French fries.

Alamo Chicken Sandwich - Grilled chicken breast layered with bacon, mixed cheese and bbq served on a toasted bun with French fries.

Roasted Beet Cous Cous (V) - Roasted beets, carrots, tri colored cous cous, and chimichurri sauce.

Club Wrapper - Thinly sliced turkey and ham rolled in a flour tortilla with mixed cheese, shredded lettuce, pico de gallo, and herb aioli, served with French fries.

Package B – Choose 3

\$18.95 per person*

Old Town Salad - Mixed greens, marinated chicken, sundried tomatoes, red peppers, roma tomatoes, gorgonzola cheese, carrots, croutons and granny smith apples in balsamic vinaigrette.

Crab Cake Sandwich - Brock's signature lunch item! One 5oz. crab cake hand made with jumbo lump crab meat and just enough of our secret ingredients to hold it all together; served with French fries.

Portabella Mushroom Sandwich (V) - Grilled marinated portabella mushroom, roasted red peppers, baby spinach, swiss cheese, and pesto dijonaise on toasted brioche bread; served with French fries.

Riverside Burger - Half pound Black Angus burger grilled to medium well and topped with double cheddar cheese, bacon and spicy BBQ sauce; served on a toasted bun with lettuce, tomato, onion and French fries.

Chicken Marsala - Grilled chicken breast served with wild mushrooms in a light marsala wine sauce served with redskin mashed potatoes and vegetable of the day.

Package C – Choose 3

\$26.95 per person*

BBQ Ribs (GF) - Half rack of St. Louis style ribs, dry rubbed then slow roasted and basted to perfection with Brock's spicy BBQ sauce; served with redskin mashed potatoes and vegetable of the day.

Top Sirloin - Hand carved Black Angus center cut top sirloin grilled to medium and finished with red wine demi-glaze; served with redskin mashed potatoes and vegetable of the day.

Roasted Chicken - Two bone-in chicken breasts, herb crusted and slow cooked, finished with a brown butter sauce.

Glazed Salmon (GF) - Grilled Atlantic salmon brushed with a soy miso glaze. Served with redskin mashed potatoes and vegetable of the day.

Blackened Chicken Alfredo - Penne pasta tossed with Santa Fe alfredo and topped with blackened chicken, pico de gallo, and parmesan cheese.

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APPETIZER BANQUET PACKAGE

Package includes unlimited non alcoholic beverages.

\$25.95 per person

Choose 2

- **Fruit Platter (GF)** - A variety of seasonal fresh fruit.
 - **Vegetable Crudités (GF)** - Seasonal vegetables served with our homemade ranch dip.
 - **Cheese Platter** - A variety of imported and domestic cheeses served with crackers.
 - **Pasta Salad**
 - **Potato Salad (GF)**
-

Choose 2

- **BBQ Rib Bites (GF)** - St. Louis style ribs, dry rubbed then slow roasted and basted with spicy BBQ sauce.
 - **Shrimp Cocktail (GF)** - Large shrimp served chilled with lemon wedges and our spicy cocktail sauce.
 - **Caribbean Chicken Skewers (GF)** - Jerk marinated chicken skewers.
 - **Deli Roll Ups** - Thinly sliced ham and turkey rolled in a flour tortilla with lettuce, mixed cheese, pico de gallo, and mayonnaise.
-

Choose 1

- **Chicken Tenders** - Chicken tenders breaded and golden fried, served with ranch dipping sauce.
 - **Egg Rolls** - Deep fried vegetable egg rolls served with mandarin plum sauce.
 - **Swedish Meatballs** - Homemade meatballs served in a creamy demi-glaze.
 - **Smoked Salmon Bites** - House smoked salmon with dill cream on a crostini.
-

Choose 1

- **Buffalo Wings (GF)** - Spicy wings served with bleu cheese dressing.
- **Crab and Spinach Dip** - A creamy blend of crab, spinach, mozzarella, parmesan, and cream cheese, served with tortilla chips.
- **Bacon Wrapped Scallops (GF)** - Broiled scallops wrapped in hickory smoked bacon served with a maple glaze.
- **Mini Chicken Cordon Bleu** - Bite sized chicken cordon bleu served with a honey mustard dipping sauce.
- **Pimento Cheese Toast** - Pimento cheese spread on crostini topped with prosciutto crumbles.

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PLATED BRUNCH PACKAGE

\$20.95 per Person
Maximum of 30 people
Choose 3

Scrambled Eggs

Four scrambled eggs, served with bacon, white toast and home fries.

Eggs Benedict

Poached eggs and Canadian bacon on toasted English muffin with hollandaise and home fries

Tenderloin Benedict

Poached Eggs and two 3 oz. filet medallions on toasted English muffin with hollandaise sauce and home fries

Crab Cake Benedict

Poached eggs and two 2 oz. crab cakes on toasted English muffin with hollandaise sauce and home fries

Pomodoro Benedict

Poached eggs and sliced tomatoes with avocado and parmesan cheese on toasted English muffin with hollandaise sauce and home fries.
and home fries.

BRUNCH BUFFET PACKAGE

\$22.95 per Person
Minimum of 30 people

Includes the following:

Scrambled Eggs

Bacon

Sausage

Pancakes

Herb Roasted Potatoes

Muffins or Bagels

Additional Options Include:

Fruit and Cheese

Platter


(\$4.00 per person)

Mini Crab Cakes

(\$10.00 per person)

**All non-alcoholic beverages will be included (coffee, tea, juice, soda, etc.).*

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HOLIDAY BUFFET PACKAGE

\$30.95 per person

Minimum of 35 people

ENTRÉES

VIRGINIA SPIRAL HAM

with brown sugar glaze

SMOKED ROASTED TURKEY

with homestyle gravy

SIDES - Choose 3

Redskin Mashed Potatoes

Sweet Potato Puree

Stuffing

Herb Roasted Red Potatoes

Vegetable Medley

SALADS - Choose 2

House Salad (lemon parsley vinaigrette)

Caesar Salad

Potato Salad

Pasta Salad

**All non-alcoholic beverages will be included (coffee, tea, juice, soda, etc.).*

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BEVERAGE SELECTION

A **Host Bar** is defined as a bar where the client or "host" pays for all drinks.

A **Cash Bar** is defined as a bar where the guest pays for their own drinks.

An **Open Bar** is defined as a bar where the host pays per person, per hour rate.

Brands refer to liquor offered; beer and wine included in all rates.

House Brands:

\$19 per person for first hour, \$14 per person for each additional hour

House Brands

Varies based on availability

Bottled Beers

Miller Lite
Heineken
Coors Light
Corona
Budweiser
O'Douls
Bud Light
Michelob Ultra

Draft Beer

Varies based on availability

Wines

Cabernet Sauvignon
Merlot
Chardonnay
Pinot Grigio
White Zinfandel

Call Brands:

\$22 per person for first hour, \$17 per person for each additional hour

Call Brands

Absolut Vodka
Tanqueray Gin
Jim Beam
Dewers
Bacardi Light Rum
Jose Cuervo Gold
Captain Morgan Spiced Rum

Bottled Beers

Miller Lite
Heineken
Coors Light
Corona
Budweiser
O'Douls
Bud Light
Michelob Ultra

Draft Beer

Varies based on availability

Wines

Cabernet Sauvignon
Merlot
Chardonnay
Pinot Grigio
White Zinfandel

Premium Brands:

\$25 per person for first hour, \$20 per person for each additional hour

Premium Brands

Grey Goose Vodka
Bombay Sapphire Gin
Jack Daniels
Johnny Walker Black
Crown Royal
Patron Silver

Bottled Beers

Miller Lite
Heineken
Coors Light
Corona
Budweiser
O'Douls
Bud Light
Michelob Ultra

Draft Beer

Varies based on availability

Wines

Cabernet Sauvignon
Merlot
Chardonnay
Pinot Grigio
White Zinfandel

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EVENT FEES

Chef's Room Rental (Plated Banquet Packages Only)

Minimum of 15 people for Monday through Wednesday. Minimum of 20 people for Thursday through Sunday. Maximum seating capacity for 24 people with AV setup, 32 people for a Shower, 40 people for all other events.

\$100 / Lunch (2 hours)

\$200 / Dinner (2 1/2 hours)

A/V Included

Lower Veranda Room Rental

Monday through Thursday - \$1000 food and beverage minimum with a \$500 room rental. (2 1/2 hours)

Friday through Sunday - \$2000 food and beverage minimum with a \$1000 room rental. (3 hours)

Accommodates up to 32 people.

Washington Room Rental

Minimum of 35 people, accommodates up to 52 people

\$100/Lunch (2 hours)

\$200/Dinner (2 1/2 hours)

A/V Included

Rappahannock Room Rental

Accommodates up to 150 people seated, 200 people cocktail style

\$300 Lunch (2 1/2 hours)

\$500 Dinner (3 1/2 hours)

A/V Equipment - \$100 per event, projector and screen available

Optional Ameneties

- **Custom Colored Linen Rental** - \$2.00 per napkin

Please inquire for pricing for tablecloths and overlays (White linens are included for all events.)

- **Chair Covers** - \$4.00 per chair with \$100 service fee.

White, ivory, black or brown available; \$2.00 additional for coordinating sash

- **Cake Service** - Service fee automatic for cakes brought in - \$20/cakes serving up to 70 people
\$40/cakes serving 70 or more people

*Room fees are applied for each room based on the time of day and length of event.

Room fees include rental space, tables, chairs, flatware, stemware, white linen tablecloths & napkins, set-up & clean-up.

*A deposit and signed reservation agreement are required to reserve a room. Deposits are determined by the type of event and room rental. Pricing subject to change at any time.