



COLONIAL HERITAGE

*Williamsburg, Virginia*

# PRIVATE EVENTS



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# EARLY OFFERINGS

*Prices are per person.*

## Continental Breakfast \$12

Coffee, two juices, assortment of Danishes and muffins

ADDITIONS (per person)

- Breakfast Sandwiches (Bacon, Egg, and Cheese Croissant OR Sausage and Egg on Croissant) \$7
- Bagels \$3
- Fresh Fruit Bowl \$4

## Brunch Buffet \$23

Includes breakfast potato hash, fresh fruit bowl, yogurt and granola and fruit, Danishes, and muffins

Choice of two:

- Scrambled Eggs
- French Toast OR Pancakes with Maple Syrup
- Cheese Omelets
- Applewood Smoked Bacon and Swiss Tart
- Frittatas (with Spinach, Tomato, and Feta OR Broccoli, Virginia Ham and Cheese)
- Bacon and Cheddar Quiche OR Mushroom Swiss Quiche

ADDITIONS

- Shrimp and Grits per person \$6
- Breakfast Biscuits and Country Sausage Gravy per person \$3
- Waffle Station per person \$5
- Omelet Station\* per person \$6
- Fruit Parfait per person \$4
- Bacon Per person \$3
- Cereal per person \$2
- Sausage per person \$3
- Bagels per person \$3

*\*ACTION STATIONS do have an attendant fee.*

# BOXED LUNCHES

*Individually packaged lunches starting at only \$13 per person.*

## Standard Lunch

Cookie, Bag of Chips, Fruit and Sandwich

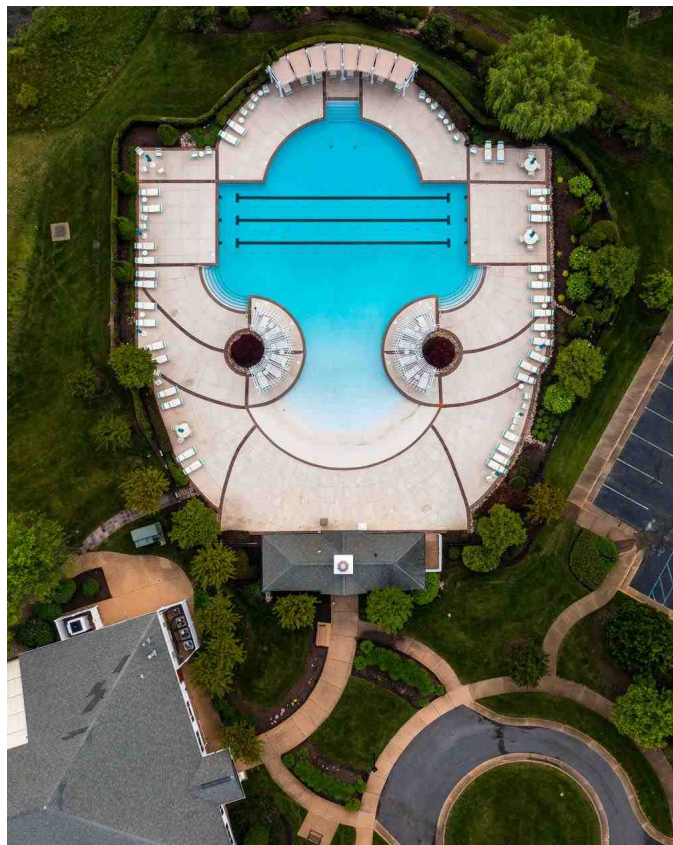
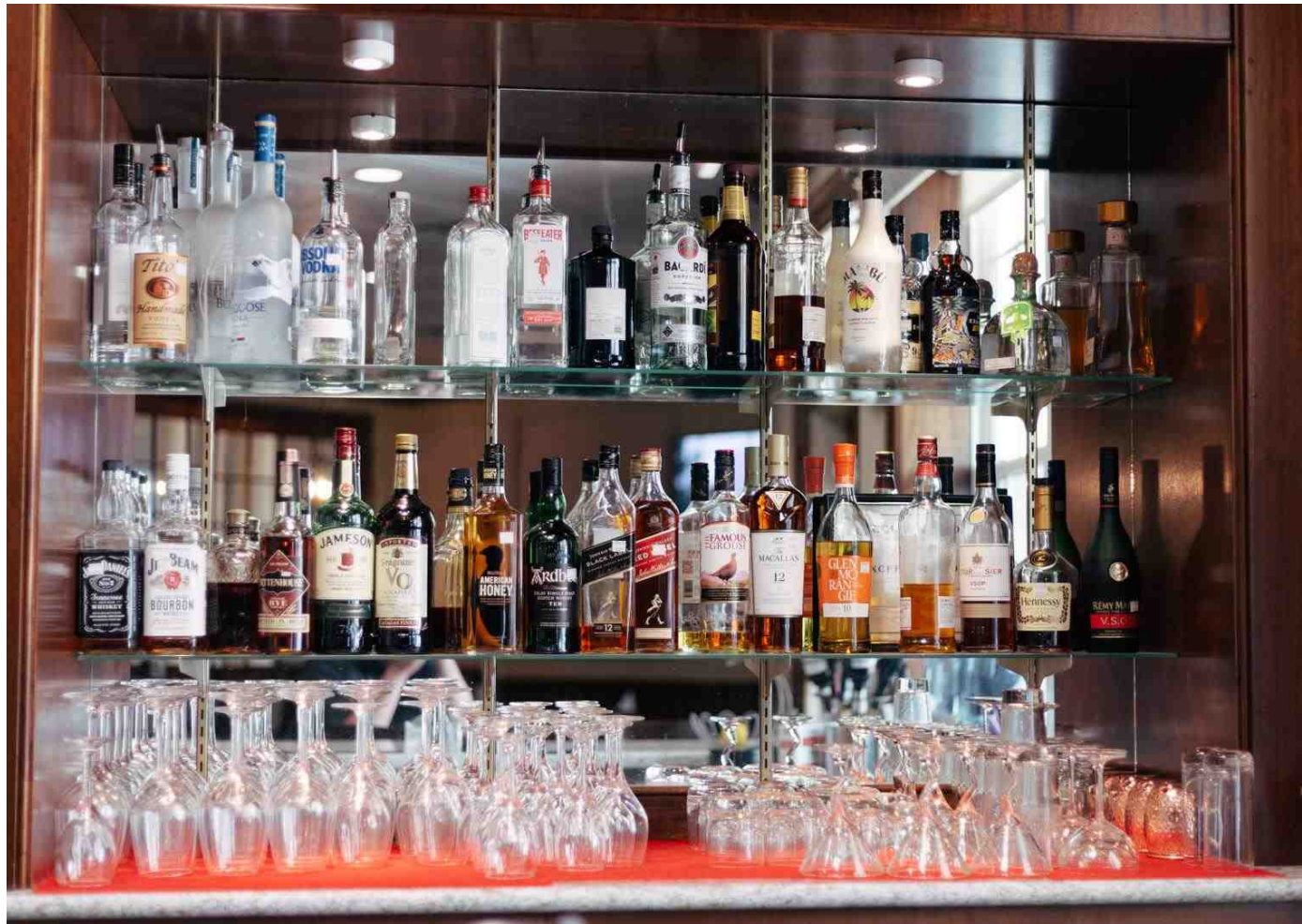
ADDITIONS

- Power Bar or Candy per bottle \$3
- Bottle Soda or Water per bottle \$3



# COCKTAIL HOUR

*Select from butler passed or displayed appetizers. Minimum 50 guests.*



## Butler Passed Appetizers

*\$3.00 per piece*

- Bruschetta
- Bacon-wrapped Pineapple
- Vegetable Egg Rolls with Sweet & Sour Sauce
- Stuffed Mushrooms with Spinach
- Fried Ravioli with a Tomato Dipping Sauce
- Chicken Salad in a Canape Cup

*\$3.50 per piece*

- Assorted Mini Quiche
- Chicken Satay with a Peanut Dipping Sauce
- Coconut Chicken Skewer
- Carolina Pulled Pork and Corn Bread
- Cheddar Risotto Croquette with Braised Beef Mini
- Chicken and Pepper Quesadillas
- Chorizo Empanada

*\$4.00 per piece*

- Bacon-wrapped Scallops
- Mini Maryland Crab Cakes with Lemon Aioli
- Shrimp Cocktail with a Spicy Tomato Horseradish Sauce
- Shrimp Cocktail with a Tequila Lime BBQ Sauce
- Beef Sirloin Satay with a Pineapple Teriyaki Glaze
- Beef Barbacoa Taquito
- Cozy Shrimp Spring Roll with Sweet & Sour Sauce

## Display Appetizer Options

*Option 1 per person \$15*

- Domestic cheese display with an assortment of crackers and crisps
- Fresh fruit display with berry yogurt
- Fresh vegetable crudité with ranch dip

*Option 2 per person \$18*

- Domestic cheese display with an assortment of crackers and crisps
- Fresh fruit display with berry yogurt
- Fresh vegetable crudité with ranch dip
- Hot crab OR spinach and artichoke dip OR buffalo chicken dip with crispy baguettes

*Option 3 per person \$21*

- Hot crab OR spinach and artichoke dip OR buffalo chicken dip with crispy baguettes
- Napa breads and spread display-import and domestic cheeses, pestos, olives, and charcuterie

# SPECIALTY FOOD STATIONS

*All prices are per person. Minimum of three stations required to be chosen, with a minimum of 35 people.*

*\*Attendant fees apply to some stations.*

## Farmers Market Crudité Station

**\$11**

Domestic cheese display with an assortment of crackers and crisps, and fresh vegetable crudités

## Taste Of The Orient Station

**\$13**

Chicken stir fry with vegetables, jasmine rice, pot stickers with sweet soy dipping sauce, and egg rolls with sweet & sour sauce

## Italian Station\*

**\$15**

Two Pastas, Breadsticks, Bruschetta, Olives  
Pasta choices: Spaghetti, Penne, Linguini, Tortellini  
Sauce choices: Marinara, Pesto, Alfredo, Bolognese  
ADD Chicken/Sausage/Meatballs (additional per person) \$2

## Assorted Appetizers

**\$12**

Pork BBQ Sliders, Pigs in a Blanket, BBQ Meatballs

## Carving Stations\*

**\$17**

Choice of: Top Round/Blackened Turkey/Baked Turkey/Honey-Glazed Ham  
Served with mashed potatoes and silver dollar rolls.

## Fajita Bar

**Chicken \$13 / Steak \$16**

Choice of: Chicken Fajitas or Steak Fajitas  
Served with tortillas, rice and beans, sour cream, salsa, guacamole, and chips

## Sundae Bar

**\$9**

Ice cream (vanilla or chocolate), chocolate sauce, strawberry sauce, caramel, whipped cream, chopped peanuts/walnuts, candy pieces, and sprinkles



# CASUAL BUFFETS

*All prices are per person. A minimum of 30 guests are required for a buffet.*



## **Taco Bar \$16**

- Choice of Beef/Chicken
- Hard taco salad shell with lettuce, tomatoes, sour cream, cheese, and salsa
- ADD Guacamole (additional per person) \$3

## **Cookout Buffet \$18**

- Hamburgers, Hot Dogs, Pulled Pork
- Assorted buns, garnishes, and condiments
- Your choice of two side items: Macaroni Salad/ Fresh Fruit Bowl/ Potato Salad/ Coleslaw /Potato Chips

## **Salad Bar Option A \$16 / Option B \$18**

- OPTION A- Mesclun greens, cheese, mushrooms, croutons, ham, chicken, walnuts, dried cranberries, onions, tomatoes, cucumbers, carrots, and assorted dressings
- OPTION B - Mesclun greens, cheese, mushrooms, croutons, trio salad (chicken, tuna and egg salad), walnuts, dried cranberries, onions, cucumbers, carrots, and assorted dressings
- ADD Shrimp to either option (additional per person) \$4

## **Barbeque Buffet One Meat Option \$18 / Two Meat Option \$23**

- Choice of one or two meat option: Pulled Pork/ Sliced Brisket/ Barbeque Chicken
- Served with macaroni & cheese, potato salad, coleslaw, rolls, and cornbread

## **Deli Buffet Two Sides And Two Meats \$20 / Three Sides And Three Meats \$22**

- Sandwich Meat Choice: Oven Roasted Turkey/ Smoked Ham/ Roast Beef (includes sandwich condiments and toppings)
- Side Choices: House Salad/ Spinach Salad/ Caesar Salad/ Macaroni Salad/ Coleslaw/ Fresh Fruit Bowl/ Pasta Salad

## **Italian Style Buffet \$35**

- Caesar Salad Display with Hearts of Romaine, Parmesan Cheese, & Croutons
- Creamy Caesar Dressing
- Caprese Salad Display
- Pan Seared Chicken Breast Piccata (Gluten Free)
- Lasagna (Meat or Vegetable or Cheese)
- Herb Roasted Pork Loin Pomodoro
- Broccoli
- Herb Risotto
- Fresh Baked Garlic Bread
- Tiramisu

## **Southern Style Buffet \$33**

- Mixed Greens Salad with Tomato, Cucumber, Carrots, Onions & Croutons
- Ranch Dressing or Chef's Vinaigrette
- Shrimp and Grits
- BBQ Pulled Pork
- Buttermilk Fried Chicken
- Corn on the Cob
- Syndia's Mac and Cheese
- Southern Potato Salad
- Baked Corn Bread with Honey Butter
- Assorted Buns & Rolls
- Pecan Pie (Add A La Mode \$1.50)

# ELEGANT BUFFETS

*All prices are per person. A minimum of 30 guests are required for a buffet. Includes rolls, butter, one starch, one vegetable, coffee, hot tea, iced tea, and water.*

*TWO SALADS AND TWO ENTREES \$34*

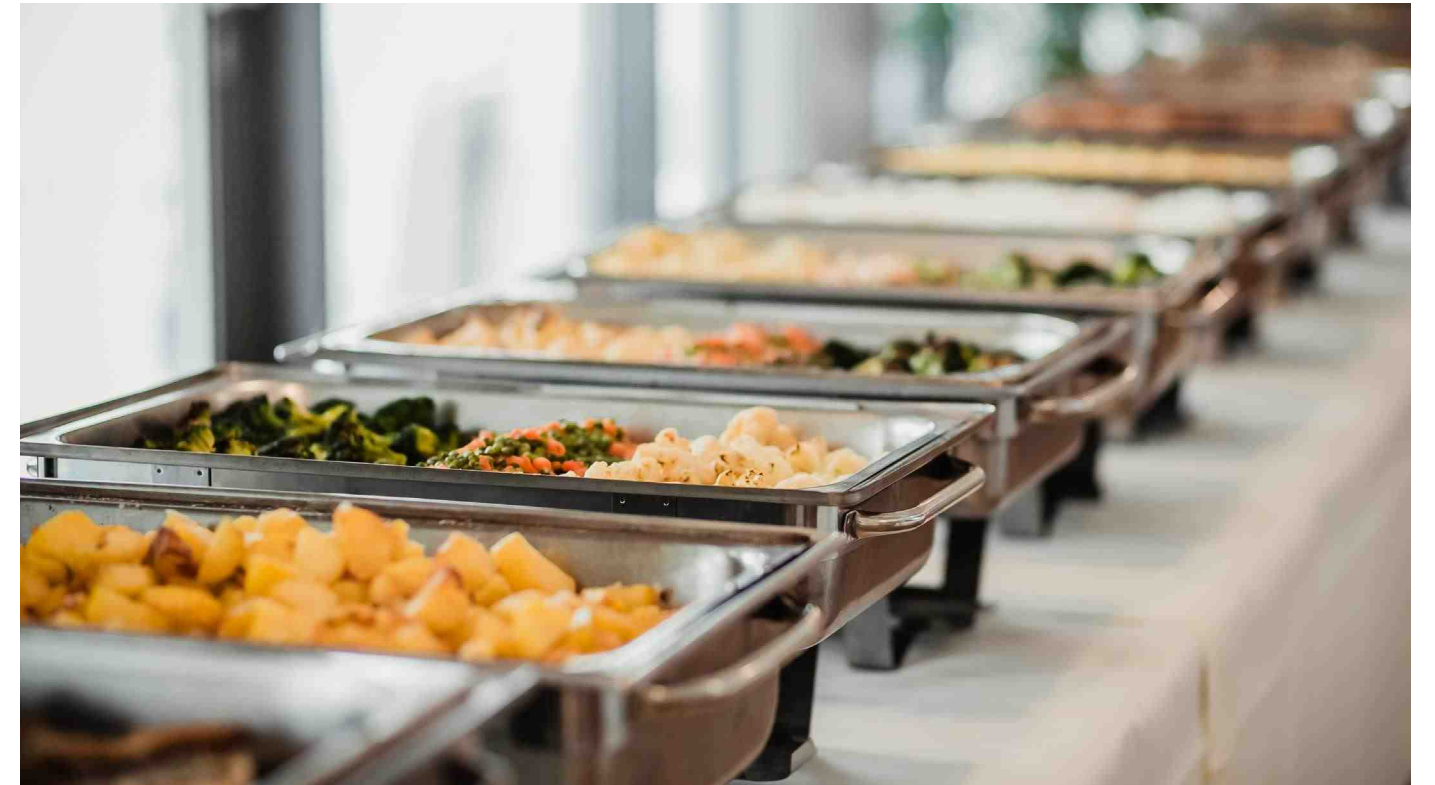
*TWO SALADS AND THREE ENTREES \$39*

## Choice of Cold Salads

- Caprese Salad
- BLT Chopped Salad
- House Salad with a Variety of Dressings
- Penne Pasta Tossed with Sundried Tomatoes, Kalamata Olives, Fresh Herbs and Parmesan Vinaigrette Dressing
- Romaine Leaves Tossed with Herb Croutons, Parmesan Cheese and Classic Caesar Dressing
- Cucumber Tomato Salad with Greek Dressing and Feta Cheese
- Spinach Salad with Goat Cheese, Blueberries, Red Onions, Candied Pecans with a Balsamic Dressing

## Choice of Hot Entrees

- Flank Steak with Port Wine Sauce
- Flat Iron Steak Diane or with Wild Mushroom Sauce
- Red Wine Braised Short Ribs garnished with Cipollini Onions
- Chargrilled Salmon with a Lemon Dill Cream Sauce, Lemon Herb & Butter or Pineapple Teriyaki Glaze
- Blackened Salmon with Cajun Cream Sauce
- Butter Crumb Cod with Chardonnay Cream Sauce
- Grilled Rosemary Chicken Breast with Sour Cherry Sauce
- Pan-seared Chicken Filet with Madeira, Marsala or Piccata Sauce
- Pasta Primavera with Smoked Chicken Breast
- Penne Pasta with Smoked Chicken Breast



*Add an upgrade to your Elegant Buffet.*

## Add One Hand Carved Entree

*for \$8 per person*

- Baked Honey-Glazed Ham\*
- Oven Roasted Turkey Breast\*
- Herb-Crusted Top Round Beef\*

## Add One Premium Entree

*for \$15 per person*

- Hand-carved Tenderloin of Beef\*
- Crab-stuffed Flounder
- Crab Cakes

## Add Mashed Potato Bar

*for \$5 per person*

- Choice of: Garlic Mashed Potatoes/ Horseradish Mashed Potatoes/ Mashed Sweet Potatoes
- Toppings include sour cream, chives, whipped butter, cheese, and bacon

## Add Carving Station\*

*for \$16 per person*

- Choice of Two Meats: Roasted Turkey with Pan Juices / Honey-Glazed Virginia Ham / Roast Pork Tenderloin / Herb-Crusted Top Round of Beef

## Add Pasta Station\*

*for \$12 per person*

- Choice of: Two Pastas and Three Sauces
- Choice of Pastas: Farfalle / Penne / Linguine
- Choice of Sauces: Marinara / Pesto / Vodka / Alfredo / Bolognese
- ADD Italian Sausage and Meatballs (additional per person) \$4

*\*ATTENDANT FEE (one per 100) per attendant \$150*

# SERVED DINNER

*All prices are per person. A maximum of 125 guests are required for service. Includes dinner rolls and butter, choice of salad, selection of vegetable and starch, coffee, hot tea, iced tea, and water.*

## Chicken And Duck Entrées

- Chicken Marsala (mushroom & wine sauce) or Chicken Piccata (shallot & wine sauce) \$31
- Grilled Twin 4oz Rosemary Chicken Breasts with Sour Cherry Sauce \$31
- Pan-Seared Chicken Fillet with Caramelized Shallots and a Light Madeira Cream Sauce \$32
- Chicken Roulade Stuffed with Goat Cheese and Sundried Tomatoes \$32
- Breast of Duckling Glazed with Blackberry Pan Sauce \$35

## Seafood Station

- 6oz Chargrilled Salmon with a Lemon Dill Cream Sauce or Lemon Herb & Butter or Pineapple Teriyaki Glaze \$32
- Blackened Salmon with Cajun Cream Sauce \$32
- Three Jumbo Grilled Shrimp and Three Deep Sea Scallops 6oz \$34
- Crab-stuffed Flounder with Lemon-Chive Butter Sauce - Market Price

## Beef And Pork Entrées

- 7oz Bistro Filet with Port Wine Sauce or Hunter Sauce \$36
- Center Cut Filet Mignon with Port Wine Sauce or Diane Style \$36
- Grilled 10oz New York Strip Steak with Caramelized Onions \$41
- 6oz Sliced Center Cut Pork Loin with Balsamic Cranberry Sauce \$29
- 6oz Pork Medallions with Herbed Apple Glaze \$29

## Combination Entrées

- 4oz Grilled Chicken Breast with Madeira Cream Sauce & Three Skewered Grilled Jumbo Shrimp \$35
- 4oz Petite Filet Mignon with Demi Glaze or Green Peppercorn Sauce & 4oz Grilled Chicken Breast with Madeira Cream Sauce \$39
- 4oz Petite Filet Mignon with Demi Glaze or Pink Peppercorn Sauce & Three Skewered Grilled Jumbo Herb-Crusted Shrimp \$41
- 4oz Petite Filet Mignon with Demi Glaze or Pink Peppercorn Sauce & 4oz North Atlantic Salmon with Pesto Sauce \$41
- 4oz Petite Filet Mignon with Demi Glaze or Pink Peppercorn Sauce & 4oz Lump Crab Cake with Tartar Sauce \$50
- 4oz Petite Filet Mignon with Demi Glaze or Pink Peppercorn Sauce & 4oz Cold Water Lobster Tail with Melted Butter Sauce - Market Price

## Vegetarian Entrées

- Multigrain penne pasta with quinoa sauteed spices and braised in a pomodoro sauce \$25
- Wild mushroom ravioli \$25
- Pasta Primavera with Garlic Sauce or Marinara \$25

## Kids' Menu

- Chicken tenders, fruit cup, and French fries \$15
- Macaroni & cheese, fruit cup, and French fries \$15



## Vegetable Selections

- Asparagus
- Green Beans
- Baby Carrots
- Cauliflower Florets
- Broccoli Florets
- Broccolini
- Oven Roasted Yellow Squash and Zucchini

## Starch Selections

*additional sides \$4 each*

- Rice Pilaf
- Scalloped Potatoes
- Vegetable Risotto
- Roasted Red Potatoes
- Wild Mushroom Risotto
- Mashed Sweet Potatoes
- Wild Rice
- Oven Roasted Trio Potatoes
- Garlic-Buttermilk Mashed Potatoes

## Salad Selections

- Choice of Two Dressings: Blue Cheese/ Honey Mustard/ Italian / Ranch / Thousand Island/ Raspberry Vinaigrette/ Balsamic Vinaigrette/ Caesar
- Caesar Salad
- Colonial Heritage Salad
- Caprese Salad
- Bacon Lettuce Tomato Salad
- Spinach Salad with goat cheese, dried cranberry, and walnuts *ADD additional per person \$2*





# BAR PACKAGES

*Colonial Heritage does not serve shots. Bartender Fee (one per 100 guests) is \$200 per attendant.*

*Package Pricing is per person per hour. All packages include: Heritage Wine (Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Merlot and Cabernet Sauvignon), Premium and Domestic Beers, Soft Drinks, and Juices.*

## Package Bar (3 Hour Minimum)

- **Premium Liquors \$12**
- **Call Liquors \$10**
- **Beer and Wine \$6 (Domestic Only)**
- **Beer and Wine \$8 (Domestic, Imported, Speciality)**
- *Have a favorite? Ask your Event Director for more details!*

- **Beer, Wine, Soda, And Juice \$8**

- **With Call Liquor \$9**

*Jim Beam, Bombay, Tito's, Dewars, Bacardi Superior, Jose Cuervo, Boodles, Captain Morgan*

- **With Premium Liquor \$12**

*Jack Daniels, Maker's Mark, Bombay Sapphire, Belvedere, JohnnieWalker Red, Myers Platinum Rum, 1800 Tequila*

*Cash Bar Pricing is per drink. Bartender fee is \$200 per attendant for each 100 guests.*

## Consumption Bar / Cash Bar

- **House Liquor \$8**  
*Jim Beam, Bombay, Tito's, Dewars, Bacardi Superior, Jose Cuervo, Boodles, Captain Morgan*
- **Premium Liquor \$11**  
*Jack Daniels, Maker's Mark, Bombay Sapphire, Belvedere, JohnnieWalker Red, Myers Platinum Rum, 1800 Tequila*
- **Heritage Wine \$8**  
*Chardonnay / Pinot Grigio / Sauvignon Blanc / Merlot / Cabernet Sauvignon / Pinot Noir*
- **Premium Beer \$7**  
*Heineken, Corona or NA by request*
- **Domestic Beer \$6**  
*Budwiser / Bud Light / Michelob Ultra*

**WINE SERVICE AVAILABLE per bottle \$25**



# WHAT'S INCLUDED

## Room Fees

- **Grand Ballroom:** \$8,000 Minimum on Saturdays, 5,000 Minimum on Friday & Sunday | \$2000 Room Rental
- **Heritage Room:** \$2,500 Minimum | \$700 Room Rental
- **King & Queen/Hearts & Diamonds:** \$500 Minimum | \$300 Room Rental

*If the minimum is not met for any reason, you will be charged the difference as a room rental fee*

## Equipment Rentals

- LCD Projector and Screen \$100
- Light Board for Stage with Attendant \$400
- Microphone & Podium \$50
- Easels \$3
- Cocktail Tables with Basic Linen \$25 / table
- Colored Napkins (30 day notice) \$3 / napkin *Specialty Colored Napkins available upon request for a small fee*
- Additional Staff Attendants \$20 / hr

## Set-Up Fees

- Includes Set-up, Breakdown, and Cleaning of the Room
- **Grand Ballroom:** Seating up to 350 Guests | \$500
  - **Heritage Room:** Seating up to 75 Guests | \$300
  - **King & Queen:** Seating up to 40 Guests | \$200
  - **Hearts & Diamonds:** Seating up to 25 Guests | \$200