



Catering & Events



The Piedmont Club



Breakfast

Continental Breakfast | 16

Assorted Bagels and Cream Cheese

Muffins

Fresh Fruit

Coffee, Tea

Deluxe Continental Breakfast | 23

Fresh Fruit

Muffins

Assorted Yogurt

Choice of One:

- Chicken Sausage, Egg, and Cheese Croissant
- Breakfast Burrito with Scrambled Eggs, Bacon, Mixed Cheese & Pico de Gallo
- Vegetarian Quiche

Coffee, Tea

Golf Vista Breakfast | 27

Scrambled Eggs

Hickory Smoked Bacon or Chicken Maple Sausage

Home Style Potatoes

Fresh Fruit

Assorted Breakfast Pastries

Coffee, Tea



Piedmont Breakfast Buffet | 32

Scrambled Eggs

Hickory Smoked Bacon or Chicken Maple Sausage

Home Style Potatoes

Fresh Fruit

Choice of two:

- Blueberry Waffles with Maple Syrup
- French Toast with Maple Syrup
- House Made Quiche - Bacon and Cheddar or Vegetable
- Mini Breakfast Pizzas

Coffee, Tea

Piedmont Vista Brunch | 45

Scrambled Eggs with Cheddar Cheese

Hickory Smoked Bacon & Chicken Maple Sausage

Home Style Potatoes with Peppers & Onions

Fresh Fruit Display

Smoked Salmon Display

Piedmont House Salad

Season Vegetable Medley

Choice of two:

- Blueberry Waffles with Maple Syrup
- French Toast with Maple Syrup
- House Made Quiche - Bacon and Cheddar or Vegetable
- Biscuits and Sausage Gravy
- Egg Frittata

Choice of one:

- Roasted Porkloin, Apple Vanilla Compote
- Sliced Sirloin of Beef, Red Wine Demi-Glace
- Grilled Salmon, Lemon Beurre Blanc
- Wild Mushroom Gnocchi, Cream Sauce
- Southern Fried Chicken, Local Boy Hot Sauce

Coffee, Tea and Water

'All food and beverage subject to a 22% service charge, 6% administrative fee and 10% state and local tax

14675 PIEDMONT VISTA DR | HAYMARKET, VA 20169

571-486-5457

Lunch Buffet

Chop Salad Buffet | 23

Fresh Baked Rolls and Butter
Seasonal Soup
Assorted Salad Greens with Chef Crafted Dressings and Toppings
Add Grilled Steak, Chicken or Salmon +\$5
Fresh Baked Cookies
Iced Tea and Lemonade

Deli Sandwich Buffet | 26

Assorted Bread and Rolls
Display of Roast Beef, Fresh Turkey, and Honey Ham
Sliced Provolone, Swiss, and Cheddar
Lettuce, Sliced Tomato, Sliced Red Onion, and Pickles
Mayo, Mustard, Sweet Relish, and Ranch Dressing
Choice of Potato or Pasta Salad
Potato Chips
Fresh Baked Cookies
Iced Tea and Lemonade

Artisan Sandwich Buffet | 30

Choice of Piedmont House Salad or Caesar Salad
Potato Salad
Pasta Salad
Choice of 3:

- Caprese Ciabatta
- Italian Sub
- California Chicken
- Classic Reuben
- Cuban Hoagie
- Greek Gyro (Choice of protein)

Fresh Baked Cookies and Brownies
Iced Tea and Lemonade

The Mediterranean Luncheon | 34

House Salad with Carrots, Tomatoes and Cucumbers, Ranch Dressing and Balsamic Dressing
Chicken and Beef Kabobs
Cous-cous Salad
Seasonal Vegetable Display and Hummus
Fresh Fruit Display
Fresh Baked Cookies
Iced Tea and Lemonade

Italian Buffet | 31

Minestrone Soup
Classic Caesar Salad
Chicken Parmesan
Penne Primavera
Meatballs Pomodoro
Sauteed Vegetables
Garlic Bread
Tiramisu with Fresh Berries
Iced Tea and Lemonade



Lunch Buffet Continued

Southern Hospitality Buffet | 35

Farmhouse Salad
Pulled Pork Sliders
Southern Fried Chicken
Fried Green Tomatoes
Cole Slaw
Homestyle Mac and Cheese
Homemade Bread Pudding
Iced Tea and Lemonade

Taco Buffet | 33

Build your own tacos:

- Flour and Corn Tortillas
- Chicken Fajitas with Peppers and Onions
- Ancho Chili Ground Beef
- Shredded Lettuce, Diced Tomatoes, Diced Red Onion
Shredded Cheese, Pico de Gallo, and Sour Cream

Spanish Rice
Stewed Black Beans
Cinnamon Churros
Iced Tea and Lemonade

Asian Buffet | 37

Mandarin Salad
Veggie Egg Roll
Thai Curry Chicken
Peppered Beef
Pork Fried Rice
Stir-Fry Vegetables
Jasmine Rice
Almond Cream Pound Cake
Iced Tea and Lemonade

Piedmont Club Grill-Out Buffet | 42

Smoked Brisket
BBQ Chicken Breast
Carolina Pulled Pork
Coleslaw
Farmhouse Salad
Potato Salad
Hickory Bacon Baked Beans
Cornbread and Butter
Apple Pie
Iced Tea and Lemonade



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Hors D'oeuvres

Passed Hors D'oeuvres

Burrata Bruschetta with Basil
Brie and Apple Tart
Miniature Grilled Cheese with Tomato Soup Shooters
Smoked Gouda Arancini
Fresh Mozzarella, Grape Tomatoes, Basil, and Balsamic Drizzle
Vegetable Spring Rolls with Thai Chili Sauce
Deviled Eggs Topped with choice of Smoked Salmon or Pancetta
Braised Chicken Empanada with Queso
Chicken Skewer with Teriyaki Glaze & Thai Chili Dipping Sauce
Miniature Beef Wellington
Piedmont Mini Meatballs
Roast Beef with Horseradish Cream on Crostini
Hickory Bacon Wrapped Scallops
Miniature Crab Cakes with Remoulade
Coconut Shrimp with Orange Marmalade
Tuna Tartar

Choose (2) | 14 per person
Choose (3) | 17 per person
Choose (4) | 20 per person

Displayed Hors D'oeuvres

Seasonal Fresh Fruit, Vegetable Crudités & Domestic Cheeses Served with Baguettes & Dipping Sauces
12 per person

Antipasto Display with Salami, Prosciutto, Provolone, Roasted Peppers, and Olives
13 per person

Trio Dip Display with Spinach & Artichoke, Chesapeake Crab, and Pimento Cheese Served with Baguettes
12 per person

Seven Layer Bean Dip with Guacamole, House Made Salsa, and Tortilla Chips
11 per person



Stations

*Priced per person (Carving and Pasta Stations require a Chef's attendant for an additional fee)

Carving Stations

Rosemary Crusted Beef Tenderloin, Caramelized Shallot Demi-Glace (Serves 20) | 350

Dijon Crusted Roasted Prime Rib, Au Jus and Horseradish Cream (Serves 40) | 575

Roasted Organic Turkey, Cranberry-Orange Relish (Serves 20) | 175

Roasted Pork Loin, Caramelized Apple Jam (Serves 20) | 200

Pasta Station

Tortellini, Linguine, and Penne Pasta

Pesto Cream, a la Vodka, and Marinara

Sausage and Grilled Chicken

Spinach, Artichokes, Fresh Basil, Bay Shrimp, Roasted Peppers, Sundried Tomatoes, and Wild Mushrooms

16 Per Person

Boardwalk Fry Bar

Sea Salt Waffle Fries and Old Bay Waffle Fries

Malt Vinegar, Ketchup, BBQ Sauce, and Ranch Dressing

10 per person

Mac & Cheese Station

Gourmet Chef's Choice Pasta with Assorted Cheeses, Scallions, and Bacon

14 per person

Game Day Station

Cheeseburger Sliders, Buffalo Wings, BBQ Pork Sliders, Mustard, and Ketchup

15 per person



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Dessert Stations

Chocolate Fondue Station | 18

Creamy Chocolate Ganache

Marshmallows, Strawberries, Pineapple, Pound Cake, Pretzels, Banana

Ice Cream Sundae Bar | 13

Chocolate and Vanilla Ice Cream

Assorted Toppings

Bread Pudding | 11

S'mores, White Chocolate, and Seasonal Fruit

Little Italy | 14

Lady Finger Tiramisu, Cannoli, Almond Biscotti

Southern Charm | 14

Peach Cobbler, Bourbon Pecan Pie, Banana Pudding, Vanilla Ice Cream

Cookie Monster | 11

Assorted Fresh Baked Cookies, tell us your favorites



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Plated Entrées

Entrée selections are accompanied by a first course, rolls and butter

FIRST COURSE

Soup:

Clam Chowder
Butternut Squash Bisque
Roasted Tomato

Salad:

Traditional Caesar Salad
Piedmont House Salad with Cucumbers, Tomatoes, Carrots, Buttermilk Ranch
Spinach Salad with Candied Walnuts, Blue Cheese, Dried Cranberries, Balsamic Reduction

~ Add a second choice for an additional 7 per person

Entrée Selections

CHICKEN

Chicken Rollatini | 40
Risotto, Wild Mushroom Cream

Chicken Fried Chicken | 40
Roasted Garlic Mashed Potatoes, Green Beans, Country Gravy

SEAFOOD

Pan Seared Salmon | 46
Whipped Potato, Spinach, Lemon Beurre Blanc

Maryland Crab Cake | 45
Seared Crab Cake, Sweet Corn Grits, Broccolini

BEEF

Seared Filet Mignon | 48
Herb Roasted Potatoes, Asparagus, Bordelaise Sauce

Surf and Turf | 55
Rubbed NY Strip, Scampi Style Petite Shrimp, Creamy Mashed Potatoes, Grilled Asparagus

VEGETARIAN

Wild Mushroom Ravioli | 37
Sautéed Spinach, Sundried Tomatoes, Parmesan Cream

Eggplant Napoleon | 38
Breaded Eggplant Parmesan Layered with Tomato Sauce, Mozzarella, Parmesan Cheeses with Broccolini

Plated Desserts

New York Cheesecake with Fresh Berries | 9
Chocolate Flourless Cake with Raspberry Sauce | 9
Caramel Apple Pie with Caramel Drizzle | 9
White Chocolate Bread Pudding with Vanilla Anglaise Sauce | 9



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Dinner Buffets

Mediterranean Dinner Buffet | 40

Display of Pita Bread with Tzatziki Sauce, Hummus, and Fresh Seasonal Vegetables
Greek Salad with Kalamata Olives, Feta Cheese, Diced Red Onion, Cucumbers, and Greek Vinaigrette
Herb Roasted Chicken Kabobs with Vegetables
Sumac Seared Salmon
Roasted Lamb with Rosemary Mint Glaze
Butter and Herb Rice Pilaf
Roasted Pear Tart
Fresh Brewed Coffee, Tea, and Water

Southern Comfort Dinner Buffet | 40

Marinated Garlic Herb Steaks Topped with Onion Straws
Buttermilk Fried Chicken
BBQ Pulled Pork
Cornbread and Butter
Coleslaw
Red Skin Potato Salad
Gourmet Three Cheese Macaroni
Applewood Bacon Baked Beans
Fried Green Tomatoes
Homemade Bread Pudding with Whipped Cream, Chocolate, and Caramel Sauce
Fresh Brewed Coffee, Tea, and Water

Italian Dinner Buffet | 41

Garlic Bread
Classic Caesar Salad
Tomato and Mozzarella Salad with Balsamic Glaze
Seasonal Vegetable Medley
Choice of 2:

- Grilled Chicken Alfredo with Linguine
- Lasagna (Beef or Vegetable)
- Meatballs with Marinara
- Wild Mushroom Gnocchi
- Vegetable Baked Ziti with Ricotta and Marinara
- Chicken Penne with Parmesan Pesto Sauce

Tiramisu with Fresh Berries
Fresh Brewed Coffee, Tea, and Water

Piedmont Dinner Buffet | 47

Choice of Piedmont House Salad or Classic Caesar Salad
Freshly Baked Warm Rolls
Choice of Vegetable and Starch
Choice of 2:

- Chicken Piccata with Lemon Caper Sauce
- Shrimp and Grits
- Chicken Marsala with Mushrooms
- Grilled Pork Chops with Apple Vanilla Compote
- Bistro Filet with Cabernet Demi-Glace
- Grilled Sliced Sirloin with Merlot Reduction
- Grilled Salmon with Lemon Dill Sauce

Chef's Display of Cakes and Pies
Fresh Brewed Coffee, Tea, and Water



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Bar Packages



OPEN BAR

Bar packages may be purchased for your chosen length of time for ALL guests in attendance. Host is charged per person regardless of the amount consumed. For guests under 21 years of age, the host will be charged 9 per person for unlimited non-alcoholic beverages.

BEER AND WINE PACKAGE

Includes domestic and imported beers and house wines.

2 hours | 18 3 hours | 25 4 hours | 30

5 hours | 33

CALL LIQUORS PACKAGE

Includes call liquors, domestic and imported beers and house wines.

2 hours | 20 3 hours | 30 4 hours | 35

5 hours | 40

PREMIUM LIQUORS PACKAGE

Includes premium liquors, domestic and imported beers and house wines.

2 hours | 29 3 hours | 39 4 hours | 44

5 hours | 49

CONSUMPTION BAR

All beverages ordered will be charged to the host's master bill. Host selects type of beverages and brand level to be offered. Each drink will be charged individually.

CASH BAR

All beverages consumed will be charged individually and paid at the time of purchase. Host selects type of beverages and brand level to be offered. Each drink will be charged per individual drink.

PRICES PER DRINK

Domestic | 6
Import | 6
House Wine | 7
Call Liquor | 8
Premium Liquor | 10
Soft Drinks | 3.50

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Bar Selections



BEER

DOMESTIC

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

IMPORT

Corona, Corona Lite, Stella Artois, Heineken, Heineken Lite



WINE

Sparkling, Prosecco, Pinot Grigio, Chardonnay, Rose, Pinot Noir, Cabernet Sauvignon



LIQUOR

CALL

New Amsterdam Vodka, New Amsterdam Gin, Conciere Bourbon, Dewars Scotch, Conciere Rum, Jose Cuervo Tequila

PREMIUM

Grey Goose Vodka, Hendricks Gin, Maker's Mark Bourbon, Jameson Whiskey, Johnnie Walker Black Scotch, Myers Dark Rum, Maestro Dobel Tequila, Bailey's Irish Cream, Kahlua



CONTACT US TODAY

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PIEDMONT
C L U B

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