



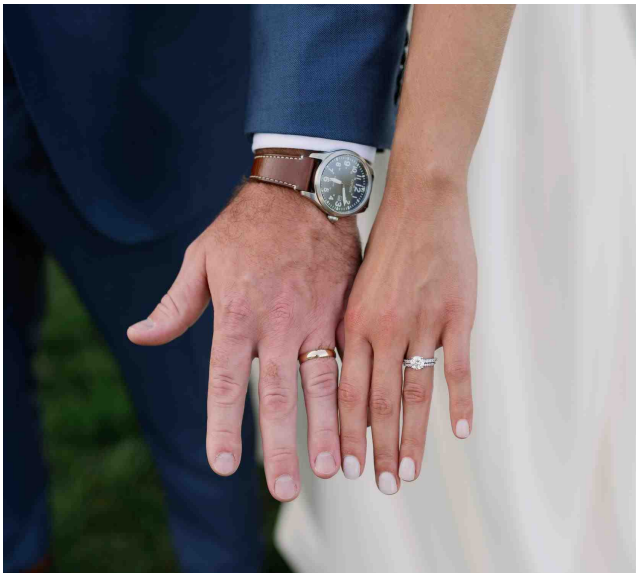
Wedding Menu

AT THE PIEDMONT CLUB

The Piedmont

105 per person

- Private Waiting Room & Suite
- Infused Water Station for Ceremony
- Selection of Three Butler-Passed Hors D'oeuvres
- Selection of One Stationary Hors D'oeuvres Display
- Two-Course Meal
- Complimentary Cake Cutting
- Four Hour Beer and Wine Open Bar
- Coffee and Hot Tea Station
- Complimentary Private Menu Tasting
- Golf Cart for Photo Opportunities on the Course



14675 Piedmont Vista Dr, Haymarket, VA 20169
571-486-5457 | Michael.Vaka@invitedclubs.com

Passed Hors D'oeuvres

Choice of Three Included in Package Price

Beef, Poultry, and Pork

Chicken Empanada
Teriyaki Glazed Chicken Satay with Sweet Chili Sauce
Pork Pot Sticker with Soy Sauce
Classic Meatball with Marinara

Miniature Beef Wellington | +5 pp
Filet au Poivre on Crostini | +7 pp
Baby Herb Crusted Dijon Lamb Lollipops | +7 pp

Seafood

Smoked Salmon & Cucumber Canapes
Coconut Shrimp with Thai Sweet Chili
Hickory Bacon Wrapped Scallops
Miniature Crab Cakes with Remoulade

Mini Cape Cod Lobster Rolls | +7 pp
Poached Shrimp Cocktail | +6 pp
Spicy Tuna Poke on Crispy Wonton | +6 pp

Vegetarian

Goat Cheese and Berry-Basil Bruschetta
Mushroom Tart
Spinach & Feta Cheese in Phyllo
Smoked Gouda Arancini
Caprese Skewer with Fresh Mozzarella, Basil, Tomato, & Balsamic Drizzle
Vegetable Spring Rolls with Thai Chili Sauce

Additional Passed Hors D'oeuvres +5 pp Per Selection Unless Otherwise Noted



Stationary Displays

Choice of One Included in Package Price

Mediterranean Display

Display of Pita Bread with Tzatziki Sauce, Hummus, and Fresh Seasonal Vegetables

Vegetable Crudités

A Selection of Seasonal Vegetables

Fresh Fruit | +5

Assorted Charcuterie | +8

Choice of two of the following:

Creamy Spinach and Artichoke Dip

A Creamy Blend of Four Cheeses, Spinach, and Artichoke Hearts Served with Assorted Crackers and Crostini

Whipped Ricotta with Olive Oil

Served with Assorted Crackers and Crostini

Salsa

Served with House Made Tortilla Chips

Pimento Dip

Served with Assorted Crackers and Crostini

Buffalo Chicken Dip

Served with House Made Tortilla Chips & Carrot and Celery Sticks

Mac n' Cheese Station

Cavatappi Pasta, Creamy Cheese Sauce with Toppings of Smoked Bacon, Scallions, and Shredded Cheese

Shrimp Cocktail Display | +8 pp

Served over Ice with Fresh Lemon and Cocktail Sauce

Flatbread Station | +6 pp

A selection of Mini Flatbreads, Caprese, Chicken Bacon & Ranch, Shrimp Pesto



*Additional Stationary Hors D'oeuvres +7 pp Per Selection
Unless Otherwise Noted*



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First Course Selections

Choice of One Included in Package Price | served with warm bread and butter

Soup

Italian Wedding Soup
Roasted Red Pepper Bisque
Butternut Squash Bisque

Salad

Piedmont House Salad
*mixed baby greens, cucumbers, tomatoes, carrots, herbed croutons
with champagne vinaigrette or buttermilk herb ranch*

Classic Caesar Salad

*crisp romaine lettuce, parmesan cheese, herbed croutons
with house-made caesar dressing*

Spinach Salad

*candied walnuts, blue cheese crumbles, dried cranberries
with champagne vinaigrette*

Heirloom Tomato and Mozzarella Salad | +5 pp

*fresh baby mozzarella, heirloom tomatoes, pesto
with aged balsamic vinegar, and sicilian olive oil*

Additional Course +5 pp



Entree Selections

Choice of Two Proteins Accompanied by One Starch and One Vegetable Selection

Roasted Chicken Breast

Lemon Rosemary Beurre Blanc

Chicken Marsala

Mushrooms, Marsala Wine Sauce

Pan Seared Salmon

Teriyaki Glaze

Herb-Crumb Haddock

Brown Butter

Pan Seared Pork Tenderloin

Apple Port Demi-Glace

Seared Top Sirloin

Mushroom Demi-Glace

Additional Protein Selection +10 pp

Baked Stuffed Flounder | +7 pp

Local Seafood Stuffing, Vin Blanc

Grilled Swordfish | +8 pp

Lemon Capers Beurre Blanc

Grilled New York Strip | +9 pp

Demi-Glace

Char-Grilled Filet Mignon | +11 pp

Pinot Noir Reduction

Starch and Vegetable Selections

Starches

Roasted Potatoes

Creamy Mashed Potatoes

Parmesan Risotto

Rice Pilaf

Vegetables

Seasonal Vegetable Medley

Green Beans

Squash & Zucchini

Grilled Asparagus

When selecting entrees via RSVPs, the final entree count is due at least seven days before the event.

Children's Meals are available upon request (25 per person)

Vendor Meals available upon request (25 per person)

Vegetarian/Vegan meals as well as dietary restrictions will be accommodated and customized with the assistance of the Executive Chef and Event Manager.



Enhancements

Nacho Station | 10 pp

Corn Tortilla Chips, Chipotle Cheese Sauce, Pico de Gallo, Sour Cream, Jalapenos
Add Pulled Chicken | 6
Added Season Taco Meat | 6

Pizza Lovers Station | 10 pp

Assorted 12" Pizzas to Include Pepperoni, Three Cheese and Italian Sausage
Station Attendant Required at 100.00

Chicken and Waffles | 13 pp

Buttermilk Fried Boneless Chicken, Waffles, Maple Syrup

Boardwalk Fry Bar | 9 pp

Piedmont Fries, Malt Vinegar, Old Bay Seasoning, Ketchup and Ranch Dressing

Slider Station | 12 pp

Mini Cheeseburgers, Buffalo Chicken, Pulled Pork

Churro Station | 7 pp

Filled with Chocolate and Caramel, Tossed in Cinnamon Sugar

Soft Pretzel Station | 8 pp

Warm Pretzels Served with Honey Grain Mustard and Cheese

S'mores Bar | 8 pp

Marshmallows, Chocolate Bars, Graham Crackers
Station Attendant Required at 100.00

Ice Cream Sundae Bar | 12 pp

Chocolate and Vanilla Ice Cream and Assorted Toppings

Dessert Station | 13 pp

Selection of Mini Pastries, Cookies, Tarts, and Mousse Cups

Chocolate Fondue | 18 pp

Creamy Chocolate Ganache, Marshmallows, Strawberries, Pineapple, Pound Cake, Pretzels, Banana



Bar Packages and Pricing

Non-Alcoholic Beverages, Beer & Wine Included in Package

House Bar | + \$12pp

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

Premium Bar | + \$20pp

Titos Vodka
Bombay Gin
Jim Bean Bourbon
Jack Daniel's Whiskey
Dewars White Scotch
Bacardi Rum
Casamigos Reposado
Upgraded Wines | + \$3 pp

Platinum Bar | + \$28 pp

Grey Goose Vodka
Hendricks Gin
Maker's Mark Bourbon
Jameson Whiskey
Johnnie Walker Black Scotch
Myers Dark Rum
Maestro Dobel Tequila
Upgraded Wine Included

House Wines- Included in All Tiers

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

Upgraded Wine List Available

Beer Selections- Included in All Tiers

Coors Light, Corona, Corona Lite, Miller Lite, Heineken, Heineken Lite, Budweiser, Bud Light, Michelob Ultra, Amstel Light, Stella Artois

Consumption Bar Pricing:

Beer

Domestic & Import | \$6

Wine

House | \$8

Cocktails

House | \$10

Call | \$11

Premium | \$14

Don't see your favorite liquor? Just ask!

Bars will close thirty minutes prior to the end of the event. Full Event Bar is not to exceed 5 hours of consecutive service. Outside alcohol is prohibited. All food and beverage subject to a 22% service charge, and 10% state and local tax

