

STONEWALL JACKSON  
HOTEL & CONFERENCE CENTER  
— Staunton VA —



# CUSTOM CATERING

24 South Market Street, Staunton, Virginia 24401  
Phone: 540-885-4848 or Toll Free: 866-880-0024 Fax: 540-885-4840  
[www.stonewalljacksonhotel.com](http://www.stonewalljacksonhotel.com)



## CATERING INFORMATION

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<b><u>Menus</u></b>	The enclosed menus give you a sampling of what we have to offer. The Hotel's Executive Chef will be happy to participate in your menu planning process and to assist you with any special menu requirements. Menu selection must be arranged thirty (30) days in advance of your event. Menu selections and prices are subject to change with market fluctuations.
<b><u>Final Guarantee</u></b>	Final guarantee numbers are required 72 hours prior to the function event. It will not be possible to lower the guarantee within the 72 hour period. If no final guarantee is received, we will consider the projected number from the original arrangements to be the final guarantee.
<b><u>Deposits</u></b>	A non-refundable deposit of 25% will be required at the time of Contract signing. This will allow for guarantee of space and services.
<b><u>Function Space</u></b>	Based on the requirements outlined by you, the hotel will reserve the function space specified in the Event Commitment. The hotel reserves the right to change the function room if the function space originally designated is inappropriate based on the anticipated number of guests attending. The hotel reserves the right to charge a nominal fee for extraordinary set-up changes not conveyed in advance.
<b><u>Audio Visual Equipment</u></b>	The Stonewall Jackson Hotel & Conference Center will provide all audio visual equipment and service from a contracted audiovisual company. Please contact your Catering and Conference Service Manager for information.
<b><u>Tax &amp; Service Charges</u></b>	A customary 20% service charge, 5% Virginia State Sales Tax and 6% Local Food & Beverage Tax will apply in addition to prices listed in our banquet menu. Groups that are tax exempt from paying Virginia sales tax are requested to present a copy of the exemption status form to the Conference Service Manager prior to the function.
<b><u>Beverages</u></b>	All beverage services within the hotel must be provided by the hotel and serviced by Hotel personnel. No beverages of any kind will be permitted to be brought into any public area by you or any of your guests.
<b><u>Banquet Event Order (BEO)</u></b>	Your menu selection, room set up, beverages service, fees, taxes and other details relating to your Event will be specified in a Banquet Event Order (BEO), which the hotel will prepare and send to you for your approval and signature thirty (30) days prior to the event. You may hand write any changes and submit within fifteen (15) days prior to the event. The Hotel will prepare and send a corrected BEO for your signature. Once you and the Hotel have signed the BEO, it will be an addendum to the Original Contract and binding on both parties.
<b><u>Decorations &amp; Banners</u></b>	The Conference Services staff, in conjunction with our engineering department, will be able to assist in hanging of banners and decorations. The hotel does not permit the affixing of any materials to the walls, floors, doors, chairs, or ceiling with nails, staples, screws, tacks, or tape.
<b><u>Outdoor Functions</u></b>	In the event of 40% chance of inclement weather forecast, The Hotel reserves the right to move the event to an indoor location, with notification to you. Once the Hotel determines that it is necessary to move the event indoors, it will not be moved again.
<b><u>Payment In Full</u></b>	Event must be paid in full three (3) days prior to the event. Payment options are credit card, cashiers check, personal check, or money order made payable to <b>Stonewall Jackson Hotel</b> .
<b><u>Wedding Cake</u></b>	Outside vendors providing wedding cake will be responsible for delivery and set-up. The hotel will not handle the cake after it has been delivered or set-up. The hotel takes no liability for the wedding cake.
<b><u>Food &amp; Beverage Policy</u></b>	No bulk item foods will be permitted to leave Stonewall Jackson Hotel Property.



## **BREAKFAST BUFFETS**

(Available for a maximum of two hours)

Includes Freshly Brewed Coffee Service and a Selection of Hot Teas

<b>Simply Continental</b>	\$10.95
Fresh Baked Muffins, Pastries, Chilled Orange Juice	
<b>Executive Continental</b>	\$12.95
Fresh Baked Muffins, Pastries, Bagels, Fruit Preserves, Butter, Cream Cheese, Fresh Fruit, Chilled Juice Selection and Assorted Flavored Coffee Creamers	
<b>Shenandoah Valley Buffet</b>	\$16.95
Fluffy Scrambled Eggs, Breakfast Potatoes, Crispy Smoked Bacon, Breakfast Sausage, Fresh Fruit, Assorted Yogurts, Breakfast Pastries, and Chilled Juices	

## **PLATED BREAKFAST SELECTIONS**

Includes Freshly Brewed Coffee Service and a Selection of Hot Teas

<b>Country Classic</b>	\$11.95
Fluffy Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage, Buttermilk Biscuit, Butter and Preserves	
<b>Wilson French Toast</b>	\$11.95
Thick Texas Style Egg Toast with Warm Maple Syrup Choice of Crisp Bacon or Breakfast Sausage	
<b>Country Style Eggs Benedict</b>	\$13.95
Two Poached Eggs and Virginia Ham on Two Buttermilk Biscuits Topped with Hollandaise and Served with Breakfast Potatoes	
<b>Chesapeake Style Eggs Benedict</b>	\$16.95
Two Poached Eggs and Sliced Seared Tomato on Two Lump Crab Cakes Topped with Rich Béarnaise Sauce	
<b>Classic Eggs Benedict</b>	\$14.95
Two Poached Eggs and Canadian Bacon on Two Grilled English Muffins Topped with Hollandaise and Served with Breakfast Potatoes	

(Pricing reflects per person charge unless otherwise noted.)



## **A' LA CARTE BREAKFAST ADDITIONS**

<b>Breads and Bagels Station</b>	\$5.00
Display of "Toasting" Sliced Breads and Assorted Bagels set up in a Self-Service Station Served with a Variety of Jellies, Jams, Flavored Butters, and Assorted Flavored Cream Cheeses	
<b>Classic Oatmeal and Southern-Style Grits Station</b>	\$4.00
Hot Oatmeal and Grits set up in a Self-Service Station Served with Butter, Brown Sugar, Raisins, and Honey on the Side	
<b>Southern Style Sausage Gravy and Biscuits *</b>	\$4.50
Sage-Seasoned Cream Sauce with Chopped Breakfast Sausage Served Hot with Fresh Buttermilk Biscuits	
<b>Pancakes or Waffles *</b>	\$2.50
Prepared with Classic Vanilla-Flavored Batter	
<b>Corned Beef Hash *</b>	\$3.50
Classic Breakfast Meat Item	
<b>Maple Glazed Virginia Ham</b>	\$6.50
Carved on Breakfast Buffet (\$75.00 additional charge for carving station attendant) Or Displayed on Breakfast Buffet in a Hot Chaffing Dish or as a Plated Side Dish	
<b>Fruit Salad Cocktail *</b>	\$4.00
Tossed Fresh Fruit Salad with Mixed Fresh Berries Served in a Cocktail Glass Great "pre-set" Item to Start a Very Nice Breakfast!	
<b>Grilled New York Sirloin Station</b>	\$9.50
<b>Add Steak to your Breakfast!</b> Carved as Whole "Slow-Roast Sirloin" on Breakfast Buffet (\$75.00 additional charge for carving station attendant) Displayed Cut into Individual Petite Sirloin Steaks on Breakfast Buffet in a Hot Chaffing Dish, or as a Plated Side Dish	
<b>Omelet Station</b>	
<b>Add to Any Breakfast</b>	\$4.95
Our Breakfast Action Station with Prepared Omelets "to order" by our Chef Ingredients Include Tomatoes, Pepper, Ham, Mushrooms, Onions, Cheddar and Swiss Cheese	

\* Can be served as a Plated Side Dish or in a Chaffing Dish as a Buffet Item



## **CONTINUOUS BREAKS**

Designed for ease of service, these breaks are easily accessible, provide abundant variety, and are available when you need them. Continuous Break Service is served in the Prefunction area of Shenandoah Ballroom.

There is a \$3.00 per person charge to set up in the meeting room.

**Morning Items Available from 7:00 am to 11:00 am**

**Afternoon Items Available from 1:30 pm to 4:30 pm**

### **Great Morning!**

Selection of Fruit Juices, Bottled Water, and Assorted Soft Drinks;  
Seasonal Fresh Fruit and a Variety of Breakfast Breads and Pastries;  
Assorted Yogurts and Chef's Daily "Hot Special";  
Freshly Brewed Coffee Service and Specialty Teas

\$11.95

### **Afternoon Break**

Selection of Bottled Waters and Assorted Soft Drinks;  
Fresh Fruit, Chocolate Brownies or Assorted Gourmet Cookies;  
Variety of Chips, Pretzels, and Snacks; a "Penny Candy Store" Display of Assorted Goodies;  
Freshly Brewed Coffee Service and Specialty Teas

\$11.95

### **All Day Break**

This is the best package for taking care of your guests' Needs All Day!  
Includes both "Great Morning" and "Afternoon Break"

\$20.95

## **EXCLUSIVE BREAKS**

(Available for a maximum of two hours)

### **Shenandoah Valley**

Granola Bars, Trail Mix, Assorted Yogurts,  
Fresh Fruit, Fruit Juices and Bottled Waters

\$10.95

### **Southern Hospitality**

Ham Biscuits, Southern-Fried Chicken Wings,  
Roasted Peanuts, Sweet Tea, and Lemonade

\$11.95

### **Hand in the Cookie Jar**

Assorted Freshly-Baked Gourmet Cookies,  
Selection of Soft Drinks,  
Freshly Brewed Coffee Service and Hot Tea

\$8.95

### **Firehouse Chili Break**

"House-Made" Beef and Bean Chili with a  
Variety of Toppings and Spicy Additions;  
Served with Fresh Corn Bread

\$10.95

### **Afternoon Tea**

A Variety of Tea Sandwiches, Petit Fours,  
Miniature Pastries and Tartlets,  
Variety of Specialty Hot Teas, Lemon, and Milk

\$11.95



## A' LA CARTE SELECTIONS

### Beverages

Freshly Brewed Coffee and Tea Service	\$35.00 per gallon
Iced Tea with Lemons	\$35.00 per gallon
Hot Chocolate	\$35.00 per gallon
Fresh Lemonade	\$28.00 per gallon
Non-Alcoholic Punch	\$28.00 per gallon
Fresh Orange or Grapefruit Juice	\$12.50 per carafe
Individual Bottled Fruit Juices	\$3.00 each
Stonewall Jackson Labeled Bottled Water	\$2.00 each
Individual Milk Cartons	\$2.00 each
Soft Drinks	\$2.00 each

### Baked Goods

Fresh Baked Muffins, Danish, and Buttery Croissants	\$24.00 per dozen
Assorted Bagels with Cream Cheese	\$26.00 per dozen
Double Fudge Brownies	\$24.00 per dozen
Variety of Fresh Baked Gourmet Cookies	\$24.00 per dozen

### A Variety of Additions

Virginia Ham Biscuits	\$28.00 per dozen
Jumbo Soft Pretzels with Mustard	\$24.00 per dozen
Chocolate Dipped Strawberries	\$32.00 per dozen
Low Fat Granola Bars	\$18.00 per dozen
Assorted Candy Bars	\$24.00 per dozen
Fancy Mixed Nuts	\$18.00 per pound
Virginia Peanuts	\$15.00 per pound
Corn Chips with Salsa	\$16.00 per pound
Potato Chips with French Onion Dip	\$14.00 per pound



## PLATED LUNCH ENTRÉES

Served with Stonewall Jackson Garden Salad, Warm Rolls and Butter,  
Freshly Brewed Coffee and Tea Service

<b>Penne Alfredo or Marinara</b>	\$13.95
Penne Pasta tossed in Parmesan Alfredo or Sweet Basil Marinara Sauce	
With Sautéed Fresh Vegetables \$16.95	
With Grilled Chicken Breast \$17.95	
With Three Jumbo Shrimp \$18.95	
<b>Boneless Grilled Pork Chop</b>	\$16.95
Center Cut Pork Chop Dressed with Chipotle Brown Sugar BBQ Sauce	
Served with Yukon Gold Mashed Potatoes and Seasonal Fresh Vegetables	
<b>Broiled Atlantic Salmon</b>	\$17.95
Topped with Citrus Thyme Buerre Blanc	
Served with Stonewall Jackson Rice Medley and Seasonal Fresh Vegetables	
<b>New London Broil</b>	\$18.95
Marinated Flank Steak, Grilled and Thinly Sliced,	
Accented by a Cabernet Mushroom Demi-Glace	
Served with Rosemary-Striped New Potatoes and Seasonal Fresh Vegetables	
<b>Grilled Chicken Shenandoah</b>	\$16.95
Virginia Ham, Sliced Apple, with Dijon Sauce	
Served with Stonewall Jackson Rice Medley and Seasonal Fresh Vegetables	
<b>Pesto Tilapia</b>	\$18.95
Farm-Raised Tilapia Glazed in Fresh Basil Pesto	
Served with Creamy Parmesan Risotto and Seasonal Fresh Vegetables	
<b>Chicken Fried Chicken</b>	\$16.95
Black Pepper, Buttermilk, and Flour seasoned Boneless Chicken Breast	
Fried to a Golden-Brown and Served with Mashed Potatoes, Green Beans, and Country Gravy	
<b>Pork or Chicken Parmesan</b>	\$16.95
Pork Cutlet or “Pounded” Chicken Breast	
Seasoned with Italian Herbs, Parmesan, and Bread Crumbs then Cooked to a Golden-Brown,	
Topped with Sweet Basil Marinara and Melted Mozzarella Cheese	
Served over Linguini Nest with Seasonal Fresh Vegetables	

**\*When offering more than one option, the higher priced item will be charged for all meals.**

**\*A maximum of 2 items may be chosen.**



## **BOXED LUNCH SELECTIONS**

The selections below represent a sampling of our “Boxed Lunch” program.  
If you do not see something you like, please ask and we will be happy to accommodate any request.

Selections include Stonewall Jackson Labeled Bottled Water, Whole Fruit, and Cookies

**Triple “D” Deli Sandwich** \$14.95  
Turkey, Ham, Salami, Swiss Cheese, Lettuce, Tomato  
All on Sandwich Roll with Mayonnaise and Mustard on the Side

**Garden Vegetable Pita** \$14.95  
Grilled Marinated Garden Vegetables and Fresh Mozzarella Rolled in Pita Flatbread

**Chicken or Salmon Caesar Salad** \$14.95  
Grilled Chicken or Blackened Salmon on top of our Classic Romaine Caesar Salad  
Tossed with House-Made Caesar Dressing, Croutons, and Shredded Parmesan Cheese

**Shenandoah Chicken Salad** \$15.95  
Apple Walnut Chicken Salad made with All-White Chicken Breast Meat  
Served over Wild Greens with Cucumbers, Red Onions, and Tomatoes  
(Packaged with Ranch Dressing)

**Cobb Salad** \$16.95  
Grilled Chicken Breast, Avocado, Smoked Bacon, and Tomato,  
Chopped Egg, Olives, and Crumbled Blue Cheese  
All Served over Wild Greens  
(Packaged with Ranch Dressing)

**\*When offering more than one option, the higher priced item will be charged for all meals.**

**\*A maximum of 2 items may be chosen.**



## **LUNCH BUFFETS**

25 Person Minimum for Pricing Listed Below  
(\$5.00 additional charge per person for groups below 25 people)  
(Available for a maximum of 2 hours)

Buffets include Freshly Brewed Coffee and Tea Service

### **North Fork Deli**

Roast Beef, Smoked Turkey, Ham;  
New Potato Salad, Cole Slaw, Tuna Salad;  
American & Swiss Cheeses, Lettuce, Tomato, Red Onion, Crisp Pickle Wedges;  
Assorted Sandwich Rolls with Mayonnaise, Horseradish Sour Cream, and Mustard;  
Assorted Brownies and Cookies for Dessert  
\$16.95

### **Trail Ride Buffet**

Tossed Salad with Ranch and Italian Vinaigrette Dressings;  
Garden Pasta Salad, Cole Slaw, New Potato Salad;  
Herb-Roasted Chicken and Seasoned Oven-Roasted Beef;  
Ranch Beans, Kernel Corn, Cornbread, Biscuits;  
Fresh Fruit Cobbler with Whipped Cream for Dessert  
\$20.95

### **Tuscan Sonoma**

An Amazing Antipasto display, Classic Caesar Salad with “House Made” Dressing;  
Baked Penne Pasta with Sun Dried Tomatoes, Mushrooms, and Pesto;  
Classic Meat Lasagna and Hand-Breaded Chicken Parmesan;  
Italian Style Vegetable Medley and Home-Style Garlic Bread;  
Tiramisu for Dessert  
\$23.95

### **The American “Melting Pot” Buffet**

Includes Stonewall Jackson Garden Salad, Warm Rolls with Butter  
Freshly Brewed Coffee and Tea Service

	Choice of Entrees:	
Braised Beef Tips	Herb Roasted Chicken	Cheese Manicotti
Grilled Boneless Pork Chops	Italian Sausage and Peppers	Pasta Alfredo with Chicken
Meat Lasagna	Sliced Sirloin	Seared Salmon Filet
Tortellini Carbonara	Vegetable Lasagna	

Served with a Choice of Herb-Roasted New Potatoes or Stonewall Jackson Rice Medley  
With Fresh Seasonal Vegetables

Choice of Southern Bread Pudding or Warm Fruit Cobbler for Dessert

One Entrée: \$18.95

Two Entrées: \$22.95

Three Entrées: \$26.95

All prices are subject to 20% service charge and current state and local sales tax.



## **LUNCHEON SALADS**

All Salad Selections include Warm Rolls with Butter,  
Freshly Brewed Coffee and Tea Service

**Chicken or Salmon Caesar Salad** \$13.95

Grilled Chicken or Blackened Salmon on Top of Our Classic Romaine Caesar Salad  
Tossed with House Made Caesar Dressing, Croutons, and Shredded Parmesan Cheese

**Shenandoah Chicken Salad** \$13.95

Apple Walnut Chicken Salad made with All White Chicken Breast Meat  
Served over Wild Greens with Cucumbers, Red Onions, and Tomatoes  
(Displayed with Ranch and Italian Vinaigrette on the Table)

**Cobb Salad** \$13.95

Grilled Chicken Breast, Avocado, Smoked Bacon, and Tomato  
Chopped Egg, Olives, and Crumbled Blue Cheese  
All Served over Wild Greens  
(Displayed with Ranch and Italian Vinaigrette on the Table)

## **LUNCHEON SANDWICHES**

All Sandwich Selections include a Crisp Pickle Wedge,  
Freshly Brewed Coffee and Tea Service

**Grilled Chicken Gyro** \$13.95

Sliced Grilled Chicken Breast served with Lettuce, Tomato, Red Onion,  
Served Rolled in Pita Flatbread with Stonewall Jackson Potato Salad  
Traditional Cucumber Yogurt Sauce

**Triple "D" Deli Sandwich** \$13.95

Turkey, Ham, Salami, Swiss Cheese, Lettuce, Tomato  
All on Sandwich Roll with Stonewall Jackson Potato Salad  
And Mayonnaise and Mustard on the Side

**Shenandoah Chicken Salad Sandwich** \$13.95

Apple Walnut Sage Chicken Salad made with All White Chicken Breast Meat  
With Wild Greens and Tomato Rolled in Pita Flatbread and Stonewall  
Jackson Potato Salad

**Garden Vegetable Pita** \$13.95

Grilled Marinated Garden Vegetables and Fresh Mozzarella Rolled in Pita  
Flatbread with Stonewall Jackson Potato Salad

**Open Faced Beef Tender Sandwich** \$16.95

Succulent Medallions of Beef served over Texas-Style Toast  
Caramelized Onions and Gorgonzola Cream with Steak Fries

\*When offering more than one option, the higher priced item will be charged for all meals.

\*A maximum of 2 items may be chosen.



## **PLATED DINNER ENTRÉES**

All Selections include Stonewall Jackson Garden Salad, Seasonal Fresh Vegetables,  
Warm Rolls with Butter, Freshly Brewed Coffee Service and Iced Tea;  
Choice of Chocolate Layer Cake, Carrot Cake, or Strawberry Cheesecake for Dessert

**Black Pepper Grilled Beef Tenderloin (Filet Mignon)** \$34.95  
Served with Mushroom Demi-Glace over Yukon Gold Mashed Potatoes

**Chicken Breast Roma** \$23.95  
Seared Boneless Chicken Breast topped with Roma Tomato Relish,  
Provolone Cheese and Sweet Basil Cream  
Served over Herbed Buttered Fettuccine

**“English-Cut” Pork Loin** \$23.95  
Served with Southern Maple-Glazed Cornbread Dressing

**Wild Rice Stuffed Cornish Game Hen** \$29.95  
Semi-Boneless Hen Slow Roasted Stuffed with Blended Wild Rice  
Dressed in Rosemary Veloute

**Broiled Filet of Salmon** \$27.95  
Topped with Champagne Buerre Blanc, Served with Stonewall Jackson Rice Medley

**Chesapeake-Style Crab Cakes** \$31.95  
Lump Crab Cakes with Pomeray Remoulade  
Served with Stonewall Jackson Rice Medley

**Grilled Chicken Shenandoah** \$24.95  
Virginia Ham and Sliced Apple with Dijon Sauce  
Served with Stonewall Jackson Rice Medley

**Baked Stuffed Shrimp** \$30.95  
Four Jumbo Gulf Shrimp stuffed with Scallop Herb Dressing  
With Citrus Buerre Blanc

**New London Broil** \$24.95  
Marinated Flank Steak, Grilled and Thinly Sliced,  
Accented by a Cabernet Mushroom Demi-Glace  
Served with Rosemary-Striped New Potatoes

**\*When offering more than one option, the higher priced item will be charged for all meals.**

**\*A maximum of 2 items may be chosen.**



## **PLATED DINNER ENTRÉES (continued)**

All Selections include Stonewall Jackson Garden Salad, Seasonal Fresh Vegetables,  
Warm Rolls with Butter, Freshly Brewed Coffee Service and Iced Tea;  
Choice of Chocolate Layer Cake, Carrot Cake, or Strawberry Cheesecake for Dessert

<b>Wild Mushroom Lasagna</b> With Fresh Herbs and Chevre	\$29.95
<b>Tenderloin of Pork au Champignon</b> Sliced Tenderloin of Pork with Sautéed Mushroom Medley With Peppercorn Demi-Glace Served over Yukon Gold Mashed Potatoes	\$29.95
<b>Chicken and Salmon</b> Grilled Herb-Marinated Chicken Breast and Seared Salmon Filet Dressed with Forest Mushroom Demi-Glace and Herb Butter Served over Yukon Gold Mashed Potatoes	\$31.95
<b>Filet and Stuffed Shrimp</b> Petite Filet Mignon of Beef and Two Scallop Herb-Stuffed Shrimp Accented with Béarnaise Sauce and Pomeray Remoulade Served with Stonewall Jackson Rice Medley	\$36.95
<b>Tenderloin and Crab Cake</b> Medallions of Beef Tenderloin and a Chesapeake-Style Lump Crab Cake Dressed with Forest Mushroom Demi-Glace and Pomeray Remoulade Served over Stonewall Jackson Rice Medley	\$41.95
<b>Tenderloin and Salmon</b> Medallions of Beef Tenderloin and Seared Salmon Filet Dressed with Forest Mushroom Demi-Glace and Herb Butter Served over Yukon Gold Mashed Potatoes	\$36.95
<b>Chicken and Tenderloin</b> Grilled Herb-Marinated Chicken Breast and Medallions of Beef Tenderloin Dressed with Sauce Dijonaise and Forest Mushroom Demi-Glace Served over Yukon Gold Mashed Potatoes	\$34.95

**\*When offering more than one option, the higher priced item will be charged for all meals.**

**\*A maximum of 2 items may be chosen.**



## **DINNER BUFFETS**

35 Person Minimum for Pricing Listed Below  
(\$5.00 additional charge per person for groups below 35 people)  
(Available for a maximum of 2 hours)

Pre-Set Stonewall Jackson Garden Salad, Warm Rolls with Butter,  
Freshly Brewed Coffee and Iced Tea, and Dessert

### **Entrée Selections:**

Smoked Brisket with BBQ Sauce

Italian-Style Stuffed Shells

Chicken Alfredo

Seared Salmon Medallions in Chardonnay Cream Sauce

Sliced Roast Beef

Tortellini Ala Carbonara

Chicken or Pork Parmesan

Slow Roast Sliced Turkey

Meat Lasagna

Flounder Almandine

House Meatloaf

Herb-Roasted Boneless Chicken Breast

Loin of Pork Forestiere

Vegetable Lasagna

Beef Tips Burgundy

Chicken Breast "Hunter-Style"

Pesto Tilapia

### **Accompaniments:**

(Choice of Two)

(\$3.50 per person for each additional item)

Yukon Gold Mashed Potatoes

Oven Roasted New Potatoes

Au Gratin Potatoes

Stonewall Jackson Rice Medley

Corn O'Brien

Fresh Vegetable Medley

Southern Style Green Beans

Honey Glazed Carrots

Fresh Fruit Salad

Garden Pasta Salad

New Potato Salad

### **Desserts**

(Choice of two)

Warm Fruit Cobbler, Stonewall Jackson Bread Pudding,

Chocolate Cake, Carrot Cake, or Strawberry Cheesecake

Two Entrées: \$29.95

Three Entrées: \$34.95

## **Tuscan Sonoma Dinner Buffet**

### **An Italian Style Feast!**

Antipasto Display, Classic Caesar Salad with House-Made Dressing;

Baked Penne Pasta with Sun Dried Tomatoes, Mushrooms, and Pesto;

Classic Meat Lasagna, Seared Sole Piccata;

Hand-Breaded Chicken Parmesan;

Italian-Style Vegetable Medley and Home-Style Garlic Bread

Tiramisu and Fresh Chocolate Chip Canolis for Dessert

\$35.95



## **SUBSTITUTIONS**

Choose any of the following and substitute it for the original menu item on either the “Plated” or “Buffet” menus with Lunch or Dinner

\$4.95 per person

### **Salads**

#### **Apple and Candied Walnut Salad**

Over Wild Greens

Served with Lemon Vinaigrette

#### **Bibb Salad**

With Red Pepper, Chevre, and Candied Cashews

Dressed in Strawberry Vinaigrette

#### **Baby Green Spinach Salad**

Topped with Red Onion, Tomato, Bacon and Blue Cheese Crumbles

Served with Bacon Vinaigrette

#### **Upgrade Caesar Salad**

Our Classic Romaine Caesar Salad

Tossed with House-Made Caesar Dressing, Croutons, and Shredded Parmesan Cheese

### **Desserts**

\$4.95 per person

Crème Brule Cheesecake

Caramel Apple Spice Cake

Chocolate Decadence Cake

White Chocolate Raspberry Cheesecake

Tiramisu

Fresh Fruit Martini

### **Specialty Plated Desserts**

Bourbon Pecan Pie with Caramel Glaze	\$7.00
Red Velvet Layer Cake with Cream Cheese Frosting	\$8.00
Cappuccino Cake with Mocha Bean Topping	\$9.00
Chocolate Pyramid with Hazelnut Mousse	\$11.00
White Chocolate Cheesecake with Fresh Berries	\$9.00
Raspberry Crème Brule Cheesecake with Berry Couli	\$9.00
Decadent Chocolate Cheesecake with Fresh Berries	\$10.00
Carrot Layer Cake with Cream Cheese Frosting	\$8.00



## **RECEPTION SELECTIONS**

Price reflects per 100 pieces  
We suggest 5 to 6 pieces per person  
(Available for a maximum of 2 hours)

### **Hors D' Oeuvres – Hot**

Crispy Buffalo Chicken Tenders	\$275
Ginger Scallion Meatballs	\$250
Petite Chicken Wellington	\$400
Creamy Spinach Stuffed Mushrooms	\$250
Stuffed Apple Pork Mushroom Cap	\$180
Vegetable Empanadas with Charred Tomato Salsa	\$300
Sausage Stuffed Mushrooms	\$275
Petite Swordfish Kabobs with Lemon Basil Aioli	\$380
Chicken Satay with Peanut Dipping Sauce	\$275
Southern Fried Oysters with Dijon Remoulade	\$280
Mini Beef Wellingtons	\$400
Pesto Proscuitto Wrapped Scallops	\$325
Petite Crabcakes with Dijon Remoulade	\$300
Flank Steak Rollups with Chipotle Aioli	\$400
Pan Seared Foie Gras on Toast Point with Berry Couli	\$400
Vegetable Eggrolls	\$200
Bacon Wrapped Scallops	\$300
Vegetable Spring Rolls	\$260
Fried Crab Wantons with Sweet and Sour Sauce	\$200
Coconut Fried Shrimp	\$300
Andouille en Croute	\$280
Dijon New Zealand Lamb Chop	\$500
Bacon Wrapped Jumbo Shrimp	\$380
Petite Shenandoah Quiche with Apple, Ham, and Brie	\$275
Oysters' Rockefeller	\$375
Bacon-Wrapped Scallops	\$300
Escargots with Lemon Garlic Herb Butter	\$280
Duck L'Orange Skewer	\$300
Franks in Puff Pastry	\$280



## **Hors D' Oeuvres – Cold**

Chilled Poached Jumbo Shrimp with Cocktail Sauce and Lemon	\$360
Beef Medallions on Crostini with Gorgonzola Cream	\$320
Tenderloin of Beef Carpaccio	\$300
Virginia Ham Wrapped Asparagus	\$210
Ahi Tuna Carpaccio with Thai Pepper Sauce on cucumber	\$325
Fresh Tomato Chevre Bruschetta	\$200
Smoked Duck Salad in Phyllo Cup	\$350
Smoked Salmon Salad in Phyllo Cup	\$350
Marinated Antipasto Skewer	\$300
Shrimp and Sno Pea Skewer	\$360
Stonewall “California Roll” with Wasabe Dipping Sauce	\$380
Tomato Basil Bruschetta	\$260
Smoked Salmon Canapés	\$280
Traditional Deviled Eggs	\$125
Shrimp Salad Stuffed Cherry Tomatoes	\$280
Dill Lobster Salad on Cucumber	\$425
Virginia Ham Biscuits with Honey Mustard	\$250
Smoked Trout Deviled Eggs	\$250
Salami Coronet	\$260
Smoked Salmon Pinwheels	\$270
Cantaloupe, Honey, and Peach in Proscuitto	\$280



## **DISPLAYS**

<b>(Available for a maximum of 2 hours)</b>	<b>Serves up to:</b>	<b>50 ppl</b>	<b>75 ppl</b>	<b>100 ppl</b>
<b>Vegetable Crudités with Ranch Dip</b>		\$125.00	\$180.00	\$250.00
<b>Grilled Vegetable Palette with Olive Oil and Balsamic</b>		\$138.00	\$205.00	\$275.00
<b>Tempura Vegetables with Soy Sake Dipping Sauce</b>		\$138.00	\$205.00	\$275.00
<b>Pickle, Pepper, and Olives with Olive Oil and Balsamic</b>		\$112.00	\$168.00	\$225.00
<b>Steamed Vegetable Palette with Herbed Garlic Butter</b>		\$112.00	\$168.00	\$225.00
<b>Raspberry Baked Brie en Croute with French Bread</b>		\$200.00	\$300.00	\$400.00
<b>Cranberry Chevre Herb Fondue with Pita Chips</b>		\$150.00	\$225.00	\$300.00
<b>Spinach and Artichoke Dip with Assorted Crackers</b>		\$100.00	\$150.00	\$200.00
<b>Sliced Fresh Fruit</b>		\$175.00	\$262.00	\$350.00
<b>Antipasto Display with Italian Meats and Cheeses</b>		\$325.00	\$480.00	\$650.00
<b>Sushi/ Sashimi with Wasabe, Ginger, and Soy Sauce</b>		\$750.00	\$900.00	\$1200.00
<b>Fresh Fruit Kabobs with Minted Berry Yogurt</b>		\$200.00	\$300.00	\$400.00
<b>International and Domestic Cheese Display</b>		\$175.00	\$262.00	\$350.00
<b>Clam and Bacon Dip with Wheat Crackers</b>		\$175.00	\$262.00	\$350.00
<b>Hummus and Tabouli with Pita Chips</b>		\$175.00	\$245.00	\$325.00
<b>“Sherried” Crab Dip with Crackers</b>		\$225.00	\$337.00	\$450.00
<b>Sliced Rare Beef Tenderloin Carpaccio</b>		\$350.00	\$525.00	\$700.00
<b>Smoked Salmon Dip with Bagel Chips</b>		\$200.00	\$300.00	\$400.00



## **CARVING STATIONS**

(Available for a maximum of 2 hours)

**\$85.00 fee for Chef Attendant**

<b>Steamship Round of Beef</b> Served with Horseradish Cream, Au Jus, and Potato Rolls	<b>Serves up to 130 ppl</b>	<b>\$600.00</b>
<b>Carved Slow Roast Baron of Beef</b> Served with Horseradish Cream, Au Jus, and Potato Rolls	<b>Serves up to 40 ppl</b>	<b>\$280.00</b>
<b>Whole Roasted Herbed Garlic Sirloin</b> Served with Dijon Mustard, Horseradish Cream, and Potato Rolls	<b>Serves up to 25 ppl</b>	<b>\$250.00</b>
<b>Whole Smoked Turkey</b> Served with Fresh Cranberry Relish and Sage Biscuits	<b>Serves up to 35 ppl</b>	<b>\$275.00</b>
<b>Meatloaf Carving Station</b> Served with Mushroom Gravy, Ketchup, and Potato Rolls	<b>Serves up to 50 ppl</b>	<b>\$300.00</b>
<b>Florentine Salmon En Crouete</b> Whole Spinach Stuffed Salmon Filet Wrapped in Puff Pastry	<b>Serves up to 20 ppl</b>	<b>\$160.00</b>
<b>Maple Glazed Virginia Ham</b> Served with Apple Relish, Mustard, and Cheddar Biscuits	<b>Serves up to 40 ppl</b>	<b>\$260.00</b>



## **ACTION STATIONS**

**\$85.00 fee for Chef Attendant**

35 Person Minimum for Pricing Listed Below

(\$5.00 additional charge per person for groups below 35 people)

(Available for a maximum of 2 hours)

<b>Pasta Station</b>	<b>\$9.00</b>
Tri-Color Cheese Tortellini and Penne Pasta, Tossed in Alfredo, Marinara, and Pink Vodka Sauce displayed with Home-Style Garlic Bread (Can be Set Up as a Display with Penne Marinara and Tortellini Alfredo in Chaffing Dishes.)	
<b>Smoked Seafood Station *</b>	<b>\$19.00</b>
Variety of Smoked Seafood Items including Shrimp, Scallops, Mussels, Trout, and Salmon Creatively Displayed Over Ice with Pomeray Remoulade, Traditional Tartar & Cocktail Sauce and Lemons (Attendant positioned to serve your guests from the display.)	
<b>“Dim Sum” Station *</b>	<b>\$9.00</b>
Variety of Asian-Style Appetizers including “Pot Stickers”, Egg Rolls, Wantons, and Spring Rolls served with Dipping Sauces such as Soy Sauce, Teriyaki and Sweet & Sour Creatively displayed with Oriental Theme (Attendant positioned to serve your guests from the display.)	
<b>Scallops St. Jacques en Coquille</b>	<b>\$9.00</b>
Sautéed Scallops in Light White Wine Cream Sauce Served in Actual Scallop Shells	
<b>Jambalaya Station</b>	<b>\$9.00</b>
With Red and Green Peppers, Onion, Brown Rice, Chicken, Spicy Sausage, Shrimp, and Spicy Tomato Sauce Served in a Rocks Glass	
<b>Mashed Potato “Martini” Station</b>	<b>\$9.00</b>
Classic Yukon Gold Mashed Potatoes served in Martini Glass Served with a Bacon, Sour Cream, Chopped Chives, and Roasted Garlic	
<b>Risotto “Martini” Station</b>	<b>\$9.00</b>
Creamy Italian-Style Parmesan Risotto served in a Rocks Glass With Flame Roasted Peppers, Chopped Artichoke Hearts, and Olives	
<b>Sautéed Shrimp and Scallop “Martini” Station</b>	<b>\$11.00</b>
Seasoned Sautéed Petite Shrimp and Bay Scallops tossed in your Choice of Sauces Including Teriyaki, Pesto, Cajun, and Lemon Thyme butter and Presented in a Martini Glass	

\* Smoked Seafood & “Dim Sum” Stations May be Set Up as a Display Without Attendant.



## **OUR SIGNATURE DESSERT DISPLAYS**

(35 person minimum)

(Available for a maximum of 2 hours)

**\$85.00 fee for Chef Attendant**

<b>Bananas' Foster Flambé</b>	\$9.00
Vanilla Ice Cream topped with Sautéed Bananas in a Thick Brown Sugar Rum Sauce Made to Order with the Alcohol "cooked out" Then Served in a Martini Glass	
<b>Crepe Suzette ala Mode</b>	\$8.00
French Petite Crepes sautéed in Orange Grand Marnier Sauce and Served with Vanilla Ice Cream	
<b>Tiramisu "Carving Station"</b>	\$9.00
Layered Tiramisu Cut and Served to You and Your Guest and an "Action Station"	
<b>Cupcake Heaven</b>	\$7.00
An Assortment of Flavored, Frosted Cupcakes Arranged and Displayed in a Colorful Bouquet	
<b>Viennese Display</b>	\$11.00
A Decadent Assortment of Fine Pastries, Petit Fours, Chocolates and Sweets	



## **BEVERAGE SELECTIONS**

**\$85 Bartender Fee per bar applies**

All beverage services within the Hotel must be provided by the Hotel and serviced by Hotel personnel. Beverages of any kind will not be permitted in any public area by you or any of your guests. The Hotel has a wide range of wines and spirits to select from. A more extensive wine list is also available. If you do not see what you would like on our list, we will do our best to accommodate your special requests. The number of bartenders is determined based on the number of people attending the function and if the bar is hosted by the client or a cash bar.

A Host Bar is defined as a bar where the client pays for all drinks, whereas for a cash bar, guests pay for their own drinks. The bar can be either a full bar or a wine and beer only bar. You may either pay per drink (cash bar or host bar) or pay per person per hour (open bar package). \*A **\$200 minimum applies to both host and cash bars.**

### **Open Bar Package**

**House Brands:** \$14 per person for first hour, \$8 per person for each additional hour

**Call Brands:** \$17 per person for first hour, \$10 per person for each additional hour

**Premium Brands:** \$20 per person for first hour, \$12 per person for each additional hour

**Ultra Premium Brands:** \$22 per person for first hour, \$14 per person for each additional hour

### **Cocktails**

	<u>House</u>	<u>Call</u>	<u>Premium</u>	<u>Ultra Premium</u>
	Cash: \$6.75	Cash: \$8.50	Cash: \$10.00	Cash: \$11.00
	Host: \$6.00	Host: \$7.50	Host: \$9.00	Host: \$10.00
Bourbon:	Mattingly & Moore	Jim Beam	Jack Daniels	Makers Mark
Vodka:	Burnetts	Smirnoff	Absolute	Kettle One
Rum:	Castillo	Bacardi	Mount Gay	Ron Matisalem Gran Reserve
Gin:	Bowman's Virginia Gin	Beefeater	Eclipse	Bombay Sapphire
Scotch:	Cluny	Chivas Regal	Tanquery	Johnny Walker Black
			Dewars White	



## **BEVERAGE SELECTIONS CONTINUED**

### **Champagne**

Wycliff	\$22.00/bottle
Totts	\$34.00/bottle
Domaine St. Michelle	\$45.00/bottle
Barnaut	\$80.00/bottle
Moet Chandon	\$85.00/bottle
Dom Perignon	\$185.00/bottle
Non-Alcoholic Sparkling Cider	\$15.00/bottle

Beer and wine selections will be at the discretion of the Food & Beverage Manager unless otherwise specified.

### **Wines**

<b><u>House</u></b>	<b><u>Call</u></b>	<b><u>Premium</u></b>	<b><u>Ultra Premium</u></b>
Cash: \$6.75/glass	Cash: \$7.75/glass	Cash: \$10.00/glass	Cash: 11.00/glass
Host: \$6.00/glass	Host: 7.00/glass	Host: \$9.00/glass	Host: 10.00/glass
\$22.00/bottle	\$27.00/bottle	\$31.00/bottle	\$45.00/bottle
Chardonnay	Chardonnay	Chardonnay	Chardonnay
Cabernet Sauvignon	Cabernet Sauvignon	Cabernet Sauvignon	Cabernet Sauvignon
Merlot	Merlot	Merlot	Merlot
Sauvignon Blanc	Sauvignon Blanc	Sauvignon Blanc	Sauvignon Blanc
White Zinfandel	White Zinfandel	Riesling	Pinot Noir
	Pinot Grigio	Pinot Grigio	Syrah
	Pinot Noir	Pinot Noir	

### **Beer**

<b><u>House</u></b>	<b><u>Premium</u></b>
Cash: \$5.00	Cash: \$6.75
Host: \$4.50	Host: \$6.00
Michelob Ultra	Heineken
Miller Lite	Peroni
Coors Light	Stella Artois
Bud Light	Harpoon IPA
Budwiser	

### **Other Beverages**

Soft Drinks	Cash/Host: \$2.00
Juices/Bottled Water	Cash: \$3.00 Host: \$2.75