



PRIVATE EVENT PACKAGES

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BREAKFAST

CONTINENTAL BREAKFAST

per person \$10

Coffee, two juices, assortment of Danishes and muffins

ADDITIONS *(per person)*

<i>Breakfast Sandwiches (Bacon, Egg, and Cheese Croissant OR Sausage and Egg on English Muffin)</i>		\$5
<i>Bagels</i>	\$2	<i>Fresh Fruit Bowl</i> \$2

BRUNCH

BRUNCH BUFFET

per person \$20

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

<i>Choice of two:</i>	<i>Scrambled Eggs</i>	<i>Gruyère and Summer Leek Tart</i>	<i>French Toast OR Pancakes with Maple Syrup</i>
	<i>Cheese Omelets</i>	<i>Applewood Smoked Bacon and Swiss Tart</i>	<i>Frittatas (with Spinach, Tomato, and Feta OR Virginia Ham and Cheese)</i>

ADDITIONS

<i>Shrimp and Grits or Eggs Chesapeake</i>	<i>per person \$6</i>	<i>Breakfast Biscuits and Country Sausage Gravy</i>	<i>per person \$3</i>
<i>Quiche Lorraine or Quiche Florentine</i>	<i>per person \$5</i>	<i>Pancakes Stuffed with Blueberries and Granola</i>	<i>per person \$3</i>
<i>Omelet Station*</i>	<i>per person \$6</i>	<i>Fruit Parfait</i>	<i>per person \$4</i>
<i>Bacon</i>	<i>per person \$2</i>	<i>Cereal</i>	<i>per person \$2</i>
<i>Sausage</i>	<i>per person \$2</i>	<i>Bagels</i>	<i>per person \$2</i>

*ACTION STATIONS do have an attendant fee.

BOXED LUNCH

BOXED LUNCHES

per person \$12

Combo of Meats (1/2 a sandwich each of two meat selections) per person \$13

Turkey, ham or roast beef sandwich with choice of cheese (Swiss, American or Cheddar) and whole fruit, chips, cookie, and condiments)

ADDITIONS

<i>Power Bar or Candy</i>	<i>per bottle \$3</i>
<i>Bottle Soda or Water</i>	<i>per bottle \$3</i>



COCKTAIL HOUR HORS D'OEUVRES OPTIONS

BUTLER PASSED APPETIZERS

\$2.50 PER PIECE	\$3.00 PER PIECE	\$3.50 PER PIECE
<i>Bruschetta</i>	<i>Assorted Mini Quiche</i>	<i>Bacon-wrapped Scallops</i>
<i>Bacon-wrapped Pineapple</i>	<i>Vegetable Crudité Shot</i>	<i>Mini Maryland Crab Cakes with Lemon Aioli</i>
<i>Vegetable Egg Rolls with Sweet & Sour Sauce</i>	<i>Chicken Satay with a Peanut Dipping Sauce</i>	<i>Shrimp Cocktail with a Spicy Tomato Horseradish Sauce</i>
<i>Stuffed Mushrooms with Spinach</i>	<i>Coconut Chicken Skewer</i>	<i>Shrimp Cocktail with a Tequila Lime BBQ Sauce</i>
<i>Fried Ravioli with a Tomato Dipping Sauce</i>	<i>Carolina Pulled Pork and Corn Bread</i>	<i>Beef Sirloin Satay with a Pineapple Teriyaki Glaze</i>
<i>Chicken Salad on Cucumber Slice</i>	<i>Cheddar Risotto Croquette with Braised Beef</i>	<i>Beef Barbacoa Taquito</i>
	<i>Mini Chicken and Pepper Quesadillas</i>	<i>Cozy Shrimp Spring Roll with Sweet & Sour Sauce</i>
	<i>Chorizo Empanada</i>	

DISPLAY APPETIZER OPTIONS (per hour)

NO. 1	per person \$12
<i>Domestic cheese display with an assortment of crackers and crisps</i>	
<i>Fresh fruit display with berry yogurt</i>	
<i>Fresh vegetable crudités with ranch dip</i>	
NO. 2	per person \$15
<i>Domestic cheese display with an assortment of crackers and crisps</i>	
<i>Fresh fruit display with berry yogurt</i>	
<i>Fresh vegetable crudités with ranch dip</i>	
<i>Hot crab OR spinach and artichoke dip OR buffalo chicken dip with crispy baguettes</i>	
NO. 3	per person \$18
<i>Hot crab OR spinach and artichoke dip OR buffalo chicken dip with crispy baguettes</i>	
<i>Napa breads and spread display-import and domestic cheeses, pestos, olives, and charcuterie</i>	



SPECIALTY FOOD STATIONS

Minimum of three stations required to be chosen, with a minimum of 50 people.

**Attendant fees apply to some stations.*

FARMERS MARKET CRUDITÉ STATION

per person \$8

Domestic cheese display with an assortment of crackers and crisps

TASTE OF THE ORIENT STATION

per person \$11

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

KABOB STATION

per person chicken \$12
beef \$14

Marinated beef or chicken kabobs with tzatziki sauce served with basmati rice

ITALIAN STATION*

per person \$12

Two Pastas, Breadsticks, Bruschetta, Olives

Pasta choices: Farfalle, Penne, Rotini, Tortellini

Sauce choices: Marinara, Pesto, Vodka, Alfredo, Bolognese

ADD Chicken/Sausage/Meatballs (additional per person)\$2

ASSORTED APPETIZERS

per person \$12

Pork BBQ Sliders, Pigs in a Blanket, BBQ Meatballs

CRAVING STATIONS*

per person \$14

Choice of: Top Round/Blackened Turkey/Baked Turkey/Honey-Glazed Ham

Served with mashed potatoes and silver dollar rolls.

FAJITA BAR

per person chicken \$12
steak \$14

Choice of: Chicken Fajitas or Steak Fajitas

Served with tortillas, rice and beans, sour cream, salsa, guacamole, and chips

FLAMBÉ STATION

per person \$10

Choice of: Cherries Jubilee/Bananas Foster

Served with vanilla or chocolate ice cream

SUNDAE BAR

per person \$7

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



CASUAL BUFFETS

TACO BAR

per person \$15

Choice of Beef/Chicken

Hard taco salad shell with lettuce, tomatoes, sour cream, cheese, and salsa

ADD Guacamole (additional per person) \$2

COOKOUT BUFFET

per person \$15

Hamburgers, Cheeseburgers, Hot Dogs

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 per person \$16 / option B per person \$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

HAPPY HOUR BUFFET

per person \$17

Buffalo Wings, Chicken Quesadillas, Potato Wedges, Chips and Dip

All served with appropriate sauces

BARBEQUE BUFFET

one meat option per person \$18 / two meat option per person \$22

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 sandwich meats per person \$20 / three sides and three sandwich meats per person \$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 BUFFET

per person \$25

Choice of Two Salads: House/ Caesar/ Caprese

Choice of: Chicken Piccata/ Chicken Parmesan

Choice of: Pasta and Sauce/ Vegetable Lasagna/ Meat Lasagna

Pasta choices: Farfalle, Penne, Linguine

Sauce choices: Marinara, Pesto, Vodka, Alfredo, Bolognese

All served with garlic bread and your choice of one vegetable

ADD Choice of: Chicken/ Shrimp/ Meatballs (additional per person) \$2

All special events are subject to 20% service fee, 6% sales tax



ELEGANT BUFFETS

Includes rolls, butter, one starch, one vegetable, coffee, hot tea, iced tea, and water

TWO SALADS AND TWO ENTREES

per person \$32

TWO SALADS AND THREE ENTREES

per person \$37

CHOICE OF COLD SALADS

Caprese Salad

Bacon lettuce tomato chopped salad

Penne pasta tossed with sundried tomatoes, kalamata olives, fresh herbs, and parmesan vinaigrette dressing

Cucumber tomato salad with Greek dressing and feta cheese

House salad with a variety of dressings

Romaine leaves tossed with her croutons, parmesan cheese, and classic Caesar dressing

CHOICE OF HOT ENTREES

Bistro filet with hunter sauce or port wine sauce

Bistro filet medallions with mushroom Merlot sauce

Red wine braised short ribs garnished with rosemary

Pork medallions

Blackened salmon with Cajun cream sauce

Chargrilled salmon with a light pesto, lemon herb and butter, or pineapple teriyaki glaze

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 chicken

Penna pasta with smoked chicken breast

ADD ONE HAND-CARVED ENTREE

additional per person \$8

*Baked Honey-Glazed Ham**

*Oven Roasted Turkey Breast**

*Herb-Crusted Top Round Beef**

ADD ONE PREMIUM ENTREE

additional per person \$11

*Hand-carved Tenderloin of Beef**

Crab-stuffed Flounder

Crab Cakes

ADD MASHED POTATO BAR

additional per person \$5

Choice of: Garlic Mashed Potatoes/ Horseradish Mashed Potatoes/ Mashed Sweet Potatoes

Toppings include sour cream, chives, whipped butter, cheese, and bacon

ADD ACTION STATIONS

CARVING STATION*

additional per person \$16

Choice of Two Meats: Roasted Turkey with Pan Juices /

Honey-Glazed Virginia Ham / Roast Pork Tenderloin /

Herb-Crusted Top Round of Beef

PASTA STATION*

additional per person \$12

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 \$100*



SERVED DINNER OPTIONS

Includes dinner rolls and butter, choice of salad, selection of vegetable and starch, coffee, hot tea, iced tea, and water.

CHICKEN AND DUCK ENTRÉES

<i>Chicken Marsala (mushroom and wine sauce) or chicken piccata (shallot and wine sauce)</i>	<i>per person \$27</i>
<i>Grilled twin 4 oz. rosemary chicken breasts with sour cherry sauce</i>	<i>per person \$27</i>
<i>Pan-seared chicken fillet with caramelized shallots and a light Madeira cream sauce</i>	<i>per person \$27</i>
<i>Chicken roulade stuffed with goat cheese and sundried tomatoes</i>	<i>per person \$29</i>
<i>Breast of duckling glazed with ginger and plum sauce</i>	<i>per person \$32</i>

SEAFOOD STATION

<i>6 oz. chargrilled salmon with a light pesto or lemon herb and butter or pineapple teriyaki glaze</i>	<i>per person \$29</i>
<i>Blackened salmon with Cajun cream sauce</i>	<i>per person \$29</i>
<i>Three grilled jumbo shrimp and three deep sea scallops, skewered</i>	<i>per person \$31</i>
<i>6 oz. crab-stuffed flounder with lemon-chive butter sauce</i>	<i>per person \$32</i>
<i>Twin 4 oz. broiled lump crab cakes</i>	<i>per person \$36</i>
<i>Twin 4 oz. broiled lobster - cold water tails with citrus butter</i>	<i>per person (market price)</i>

BEEF AND PORK ENTREES

<i>7 oz. bistro filet with port wine sauce or hunter sauce</i>	<i>per person \$32</i>
<i>Center cut filet mignon with glazed mushrooms and peppercorn sauce</i>	<i>5 oz. filet per person \$35</i> <i>8 oz. filet per person \$39</i>
<i>Grilled 10 oz. New York strip steak with caramelized onions</i>	<i>per person \$38</i>
<i>6 oz. sliced center cut pork loin with sweet & sour demi-glace</i>	<i>per person \$26</i>
<i>6 oz. pork medallions with apple glaze</i>	<i>per person \$28</i>

COMBINATION ENTREES

<i>4 oz. grilled chicken breast with Madeira cream sauce and three skewered grilled herb-crusted jumbo shrimp</i>	<i>per person \$32</i>
<i>4 oz. grilled rosemary chicken breast and 4 oz. lump crab cake with tartar sauce</i>	<i>per person \$34</i>
<i>4 oz. petite filet mignon with demi-glace or green peppercorn sauce and 4 oz. grilled chicken breast with Madeira cream sauce</i>	<i>per person \$36</i>
<i>4 oz. petite filet mignon with demi-glace or green peppercorn sauce and three skewered grilled herb-crusted jumbo shrimp</i>	<i>per person \$38</i>
<i>4 oz. petite filet mignon with demi-glace or green peppercorn sauce and 4 oz. North Atlantic salmon with pesto sauce</i>	<i>per person \$38</i>
<i>4 oz. petite filet mignon with demi-glace or green peppercorn sauce and 4 oz. lump crab cake with tartar sauce</i>	<i>per person \$42</i>
<i>4 oz. petite filet mignon with demi-glace or green peppercorn sauce and 4 oz. cold water lobster fillet with melted butter sauce</i>	<i>per person (market price)</i>



SERVED DINNER OPTIONS

Includes dinner rolls and butter, choice of salad, selection of vegetable and starch, coffee, hot tea, iced tea, and water.

VEGETARIAN ENTREE

<i>Multigrain penne pasta with quinoa sauteed spices and braised in a pomodoro sauce</i>	<i>per person \$25</i>	<i>Wild mushroom ravioli</i>	<i>per person \$25</i>
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KIDS' MENU

<i>Chicken tenders, fruit cup, and French fries</i>	<i>per person \$15</i>
<i>Macaroni & cheese, fruit cup, and French fries</i>	<i>per person \$15</i>

STARCH SELECTIONS

additional sides \$3 each

Rice Pilaf
Vegetable Risotto
Wild Mushroom Risotto
Wild Rice
Garlic-Buttermilk Mashed Potatoes

Scalloped Potatoes
Roasted Red Potatoes
Mashed Sweet Potatoes
Oven Roasted Trio Potatoes

VEGETABLE SELECTIONS

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

SALAD SELECTIONS

Choice of Two Dressings: Blue Cheese/ Honey Mustard/ Italian / Ranch / Thousand Island/ Raspberry Vinaigrette/ Balsamic Vinaigrette/ Caesar

Caesar Salad

Heritage Hunt Salad

Caprese Salad

Bacon Lettuce Tomato Salad

Spinach Salad with goat cheese, dried cranberries, and walnuts

ADD additional per person \$2

DESSERT MENU

<i>Brownies and Blondies</i>	<i>per person \$4</i>	<i>Assorted Cookies, Brownies and Blondies</i>	<i>per person \$5</i>
<i>Assorted Cookies</i>	<i>per person \$4</i>	<i>Carrot Cake</i>	<i>per person \$4.50</i>
<i>Key Lime Pie</i>	<i>per person \$4.50</i>	<i>Chocolate Cake</i>	<i>per person \$4.50</i>
<i>Pecan Pie</i>	<i>per person \$4.50</i>	<i>Red Velvet Cupcakes</i>	<i>per person \$4</i>
<i>Fruit Tart</i>	<i>per person \$4.50</i>	<i>Lemon Berry Cake</i>	<i>per person \$5</i>
<i>Strawberry Shortcake</i>	<i>per person \$6</i>	<i>Assorted Cake Slices</i>	<i>per person \$6</i>
<i>Cannoli Platter</i>	<i>per person \$4.50</i>	<i>Bread Pudding</i>	<i>per person \$4</i>
<i>Chocolate Mousse Cups</i>	<i>per person \$4</i>	<i>Chocolate Covered Strawberries (three per person)</i>	<i>per person \$6</i>
<i>Chocolate Fountain with dipping items: Marshmallows, Cookies, Assorted Fruit, Cream Puffs, Pretzels, Rice Krispy Treats</i>			<i>per person \$10</i>
<i>(not including additional cost of chocolate fountain rental)</i>			



BAR PACKAGES

HOSTED BAR

Pricing is per person per hour. Heritage Hunt does not serve shots.

All packages include: Heritage Hunt Wine (Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Merlot and Cabernet Sauvignon),

Premium and Domestic Beers, Soft Drinks, and Juices.

BEER, WINE, SODA, AND JUICE

1st hour per person \$14 / each additional hour per person \$7

WITH HOUSE LIQUOR

1st hour per person \$16 / each additional hour per person \$8

Aristocrat Vodka / Rum / Tequila / Gin / Whisky / Ten High Bourbon / Clan MacGregor Scotch

WITH CALL LIQUOR

1st hour per person \$18 / each additional hour per person \$9

Tito's Vodka / Jose Cuervo Tequila / Bacardi Rum / Beefeater Gin / Jim Beam Bourbon / Dewar's Scotch / Jack Daniel's Whiskey

WITH PREMIUM LIQUOR

1st hour per person \$20 / each additional hour per person \$10

Grey Goose Vodka / 1800 Tequila / Captain Morgan Rum / Bombay Sapphire Gin / Maker's Mark Bourbon / Johnnie Walker Red Scotch / Crown Royal Whisky

CONSUMPTION BAR / CASH BAR

Pricing is per drink. Heritage Hunt does not serve shots.

HOUSE LIQUOR

per drink \$7

Aristocrat Vodka / Rum / Tequila / Gin / Whisky / Ten High Bourbon / Clan MacGregor Scotch

CALL LIQUOR

per drink \$8

Tito's Vodka / Jose Cuervo Tequila / Bacardi Rum / Beefeater Gin / Jim Beam Bourbon / Dewar's Scotch / Jack Daniel's Whiskey

PREMIUM LIQUOR

per drink \$9

Grey Goose Vodka / 1800 Tequila / Captain Morgan Rum / Bombay Sapphire Gin / Maker's Mark Bourbon / Johnnie Walker Red Scotch / Crown Royal Whisky

HERITAGE HUNT WINE

per drink \$8

Chardonnay / Pinot Grigio / Sauvignon Blanc / Merlot / Cabernet Sauvignon / Pinot Noir

PREMIUM BEER

per drink \$7

Landshark / Stella Artois

DOMESTIC BEER

per drink \$6

Budwiser / Bud Light / Michelob Ultra

SODA DRINKS AND JUICE

per drink \$3

OTHER OPTIONS

CHAMPAGNE TOAST

per person \$2

WINE SERVICE AVAILABLE

per bottle \$20

SODA PACKAGE (for those under 21)

per person \$5

BARTENDER FEE (one per 100 people)

per attendant \$200

CORKAGE FEE

per bottle \$20



WHAT'S INCLUDED

1. Coffee, decaf coffee, hot tea, and iced tea station
2. Set up and break down
3. Coordination of centerpiece, favor, and place card placement
4. Banquet tables and chairs
5. All staffing for your event (\$200 charge for cash bars, \$100 charge for action stations)
6. Glassware, silverware, and china
7. Beveled mirror tiles for each table
8. Choice of white or ivory table linen and colored napkins

ADDITIONAL FEES AND UPGRADE OPTIONS

ROOM RENTAL

GREAT OAK BALLROOM (50 - 330 guests)	(Saturday) \$3,500 (Friday or Sunday) \$2,000 (per additional hour) \$500
CARD ROOM AND BILLIARDS ROOM (option for separate cocktail bar space)	\$2,000 (per additional hour) \$250
MARSH MANSION (20-100 guests)	(Saturday) \$1,200 (Friday or Sunday) \$600 (per additional hour) \$250
CARD ROOM (20-60 guests)	\$750 (per additional hour) \$250
BOARD ROOM (20-25 guests)	\$300

UPGRADE OPTIONS

Not required, but options available for those interested. Delivery fees may apply to certain items.

COLORED SATIN NAPKINS	per napkin \$2-3	TABLE LINENS	per linen \$20-35 (price depends on color, style, and size per linen)
CHIAVARI CHAIRS (other than the gold included)	per chair \$7	CHAIR COVERS	per chair \$5
TENTS	pricing available upon request	BASE PLATES / CHARGERS	per plate \$2-7

