



## **BREAKFAST**

### **CONTINENTAL BREAKFAST**

Chilled Orange, Cranberry and Apple Juice  
An Assortment of Muffins, Danish, croissants & Breakfast Breads,  
Bagels with Butter, Preserves and Cream Cheese  
Seasonal Fresh cut mixed Fruit  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

**\$15.00 per Guest**

### **PLATED BREAKFAST**

*All Plated Breakfast Entrees are served with Choice of Chilled Fruit Juice,  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas*

Two Scrambled Eggs with Apple smoked Bacon or sausage and Breakfast Potatoes  
**\$14.00 per Guest**

Brioche French toast or Buttermilk pancakes topped with powdered sugar,  
served with Maple Syrup & one side  
**\$12.00 per Guest**

Eggs Benedict with poached eggs, Canadian bacon & hollandaise sauce  
served with Breakfast Potatoes  
**\$15.00 per Guest**

All prices are subject to 20% service charge and 6% Virginia sales tax



## **BREAKFAST BUFFET**

### **Buffet One**

Selection of Chilled Fruit Juices  
Fresh Fruit Salad  
Scrambled Eggs  
Apple smoked Bacon & Sausage patties (non-pork option available)  
Breakfast Potatoes  
Assorted pastries  
Bagels with Cream Cheese, Sweet Butter and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
**\$24.00 per Guest**  
***Minimum of 25 Guests***

*(\$5.00 Additional Per Guest If Attendance Is Below Minimum)*

### **Buffet Two**

Fresh Fruit Salad  
Scrambled Eggs  
Apple smoked Bacon & Sausage patties (non-pork option available)  
Breakfast Potatoes  
Assorted pastries  
Bagels with Cream Cheese, Sweet Butter and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

### **Choice Of:**

Pancakes or French Toast With Maple Syrup

### **Choice of:**

Corned beef hash or  
Oatmeal with Brown Sugar

**\$30.00 per Guest**  
***Minimum of 25 Guests***

*(\$5.00 Additional Per Guest If Attendance Is Below Minimum)*



## **Breakfast & Brunch Add Ons**

### **Bloody Mary Bar**

Smirnoff and Titos Vodkas with Bloody Mary Mix

Add-Ins Include:

Old Bay Seasoning, Celery Stalks, Fresh Horseradish,  
Cracked Black Pepper, Bacon,  
Lemon and Lime Wedges and Tabasco Sauce

**\$9.50 per Drink As Consumed**

### **Smoked Salmon Display**

Display of Winter Harbor smoked salmon Capers, chopped red onions, chopped egg, rye  
bread and Horseradish cream

**\$8.95 per guest**

### **Fruit and Yogurt Station**

Cubed Seasonal Fresh Fruit and Berries

Plain Greek Chobani yogurt with Homemade Granola, Toasted Coconut and Chopped  
Dried Fruits

**\$5.95 per guest**

### **Waffle Station**

Vanilla Belgian waffles

Sweet Butter, Maple syrup & assorted toppings

**\$6.95 per guest**

### **Crepe Station**

(Attendant optional \$90)

Fresh made crepes

Maple syrup, chocolate chips, Nutella, caramel sauce  
Fresh berries & bananas, powdered sugar & Whipped cream

**\$6.95 per guest**

### **Omelet Station**

(Attendant required \$90)

Assorted toppings with shredded cheddar & Monterey jack cheese

**\$9.95 per guest**

### **Viennese Dessert Station**

Assorted Mini Pastries and Chocolate Dipped Strawberries

**\$18.00 per guest**

All prices are subject to 20% service charge and 6% Virginia sales tax



**ADD ONS TO BREAKFAST & BRUNCH BUFFETS**

**CHEF CARVING STATIONS**

**Herb Crusted New York Strip Loin of Beef**

Silver Dollar Rolls, Tiger sauce, Dijon Mustard & Horseradish  
**\$17.00 per guest**

**Roasted Tenderloin of Beef**

Silver Dollar Rolls, Tiger sauce, Dijon Mustard & Horseradish  
**\$20.00 per guest**

**Classic Salmon Wellington**

Roasted Tomato & Red Pepper Sauce  
**\$11.00 per guest**

**Baked Virginia Ham**

Maple Bourbon Glaze,  
Silver Dollar Rolls, Cranberry sauce & Honey Mustard  
**\$7.00 per guest**

**Leg of Lamb**

Roasted Garlic Thyme Jus with Silver Dollar Rolls, Tiger Sauce & Mint Jelly  
**\$13.00 per guest**

**Herb crusted Rack of Lamb**

Fresh Herbs Natural Jus with Silver Dollar Rolls, Tiger Sauce & Mint Jelly  
**\$24.00 per guest**

*(One Carver Is Required Per 100 Guests at \$90.00 Each)*



## **BRUNCH BUFFET**

Chilled Assorted Juices

Sliced Seasonal Fresh Fruit and Berries

Assorted Muffins, Danish and Mini Croissants with Sweet Butter and Preserves

New York Style Bagels with cream cheese

Assorted gourmet Cheese Display

Pasta Salad with Fresh Grilled Vegetables

Caprese Salad of Tomato, fresh mozzarella & balsamic glaze

Scrambled Eggs

Breakfast Potatoes

Apple smoked Bacon and Sausage (non-pork options available)

Pancakes or Brioche French Toast with Warm Maple Syrup

Vegetable du jour

Seasonal Cobbler

Cookies & Brownies

Assorted Mini Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

### **Choose One Of The Following Entrees:**

Grilled Filet of Salmon with Teriyaki glaze

Grilled Breast of Chicken, Topped with Pico de Gallo

Seafood Newberg

Sliced Roasted Sirloin with Wild Mushroom Sauce

CHOOSE TWO: For additional \$6

**\$38.95 per guest**

***Minimum of 40 Guests***

*(\$5.00 Additional Per Guest If Attendance Is Below Minimum)*

All prices are subject to 20% service charge and 6% Virginia sales tax



**“Afternoon Tea”**

Choose 5 items:

- Mini Assorted Quiche
- Deviled eggs with pumpernickel crisps
- Bacon and gruyere gougères
- Smoked Salmon Cream Cheese and horseradish roulades
- Cucumber and crab salad cups with dill dressing
- Black forest mini ham and cheese biscuits with apple chutney
- Turkey and Swiss monte cristo with Jelly
- Tuna Salad on Wheat Bread
- Chicken Salad Cups garnished with Grapes
- Sriracha Chicken Bouche
- Caprese Brochette with Mozzarella, Basil, and Tomato
- Cucumber and Dill with Cream Cheese on White Bread

\*\*\*\*\*

Fresh Assorted Scones and Banana Nut Bread  
Served with Fresh Whipped Cream, Lemon Curd and Assorted Preserves

Assorted Fruit Tarts and Miniature Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Tea Bags  
Served with Lemon and Honey

**\$26.00 per Guest**

***Minimum of 25 Guests***

*(\$5.00 Additional Per Guest If Attendance Is Below Minimum)*



## **LUNCHEs**

### **PLATED LUNCH**

Includes Choice of Soup or Salad  
Entrée served with your choice of two sides, fresh Rolls, and Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

#### **Salad Options:**

##### **River Bend garden salad**

Mixed Greens with Cucumber, shredded carrots, sliced onions and Tomato

Choice of Dressings:

Ranch, Balsamic vinaigrette, Feta vinaigrette, Blue cheese, Golden Italian, Cranberry vinaigrette, Sesame oriental vinaigrette, Caesar

#### **Soup Options:**

Chilled English Cucumber and Pea Soup  
Classic Gazpacho  
Vichyssoise  
Roasted Bell Pepper Bisque  
Chicken Minestrone with Ditalini Pasta  
Chicken and Wild Rice  
Beef Barley  
Tuscan tomato bread soup  
Corn chowder with crispy tortilla chips  
Butternut squash with candied pecans (when available)  
Chilled Strawberry Mint with Yogurt

All prices are subject to 20% service charge and 6% Virginia sales tax



## **Upgrade Options:**

### **Pear & Berry**

Baby spinach, dried cranberries, goat cheese, sliced red onion & candied pecans  
Cranberry vinaigrette  
(Additional \$2 per guest)

### **Gratin Baby Gem**

Hearts of baby gem lettuce topped with garlic parmesan dressing, gratin with parmesan  
cheese, sesame crisp, oven dried plum tomato  
(Additional \$2 per guest)

### **Napoleon Salad**

Napoleon of Sliced Tomatoes and Fresh Mozzarella on a Bed of Arugula,  
Basil Vinaigrette and Toasted Pine Nuts  
(Additional \$2 per guest)

### **Caesar Salad**

Romaine Lettuce, Caesar Dressing, Croutons,  
and Shredded Parmesan Cheese  
(Additional \$2 per guest)

### **Premium Soup Options (additional \$2 per guest)**

New England clam chowder  
Cream of Crab  
Chilled Lobster & tomato bisque with mascarpone & chives  
Hot Lobster bisque  
Arugula watercress vichyssoise with poached oysters  
Crab corn chowder with crispy tortilla chips  
Check with Chef Travis for Custom soups!





## **PLATED LUNCHOEN ENTRÉE (HOT)**

Roast Pork Loin with Pineapple Chutney

**\$26.00**

Medallions of Beef with Wild Mushrooms

**\$38.00**

Chicken Française served with Lemon Caper Sauce

**\$26.00**

Stuffed Roasted Chicken Breast with Wild rice, cranberries, Spinach & cream cheese  
Lemony Dijon chicken jus

**\$26.00**

Mustard seed crusted Rockfish with corn emulsion

**\$32.00**

Herb crusted Halibut with Ratatouille

**\$35.00**

Single Eastern Shore Maryland style Jumbo Lump Crab Cake with Garlic Aioli

**\$35.00**

Pecan Encrusted Salmon with Sundried Tomato Pesto Cream

**\$26.00**

Wild Mushroom Ravioli with Grilled Vegetables and a Dijon mustard veloute

**\$24.00**

Penne Pasta Pomodoro (can be Vegan)

Fresh diced plum tomatoes, garlic, basil, extra virgin olive oil topped with Grana Padano  
Parmesan cheese

**\$22.00**

Grilled vegetables in Phyllo with truffle red pepper sauce

**\$22.00**

### **Sides**

Mashed potatoes  
Roasted red bliss potatoes  
Rice pilaf Florentine  
Vegetable rice pilaf  
Saffron jasmine rice  
Cheesy puff pastry potatoes  
Dauphinoise potatoes  
Parmesan polenta cake  
Baked potato

Grilled asparagus (when available)  
Charred lemon Brussel sprouts (when available)  
Assorted grilled vegetables  
Seasonal medley  
Sautéed garlic spinach  
Green bean almandine  
Glazed carrots  
Broccoli & cauliflower with pesto

All prices are subject to 20% service charge and 6% Virginia sales tax



## **DESSERT OPTIONS**

Seasonal Cobbler  
Chocolate mousse  
Brownie sundae  
New York Style Cheesecake with Strawberry Sauce  
Seasonal Sorbet  
Crème Brule  
Cookie skillet  
Two chocolate covered strawberries

## **PREMIUM DESSERT OPTIONS – ADDITIONAL \$3.95**

Tiramisu with Frangelico & coffee liquor soaked lady fingers with mascarpone  
Apple tarte tatin with vanilla ice cream & rum raisin caramel sauce  
Chocolate Guinness Ganache cake  
Forest cheesecake with Oreo crust, Kirsch cherries & chocolate mousse  
Vanilla Bourbon cake with vanilla syrup & vanilla bean mousse  
Chocolate lava cake with molten chocolate filling

## **PLATED LUNCH ENTRÉE (COLD)**

Does not include soup or dessert

### Wasabi tuna salad

Sesame crusted yellowfin tuna  
Crispy wontons, seaweed salad, wasabi aioli, tomatoes, avocado, cucumbers with mixed greens & Oriental dressing  
**\$22.00**

### Caesar Salad

Parmesan Cheese and Croutons topped with your choice of:  
Chicken Breast **\$20.00**  
Grilled Jumbo Shrimp **\$26.00**  
Fillet of Salmon **\$23.00**

### Chilled salmon

Poached Salmon roulade glazed with apricot honey  
Mixed green salad with champagne vinaigrette & sliced vine ripened tomatoes with sea salt & cracked pepper  
**\$22.00**

### Greek salad

Traditional Greek Salad with Lemon-Oregano marinated Chicken, Kalamata Olives, Feta Cheese, cucumbers and oven dried Tomatoes  
Feta dressing  
**\$21.00**

All prices are subject to 20% service charge and 6% Virginia sales tax



## **BUFFET LUNCH OPTIONS**

### **Build your own Baker & Salad Bar**

Make your own baked potato & salad bar  
Fresh baked Idaho potatoes with sweet butter, sour cream, chives,  
Cheddar cheese, Broccoli bites, chopped bacon

Bowls of Mixed greens, baby spinach & romaine  
Tomatoes, cucumbers, carrots, sliced red onions, roasted golden beets, pepperoncini, feta  
cheese, Kalamata olives, blue cheese, sliced mushrooms, and croutons

Assorted House Baked Cookies and Brownies

**\$22.00 per Guest**

***Minimum of 10 Guests***

*(\$5.00 Additional Per Guest If Attendance Is Below Minimum)*

### **Deli Buffet**

Sliced Honey Ham, Fresh roasted turkey, roast beef, lettuce, tomatoes, sliced red onion  
Horseradish, tiger sauce, mustard & mayonnaise

Sliced white, wheat, rye & multi-grain bread  
Sliced cheddar, Swiss, & pepper jack cheese

Served with potato salad, Cole slaw & basket of potato chips

Assorted House Baked Cookies and Brownies

**\$24.00 per Guest**

***Minimum of 10 Guests***

*(\$5.00 Additional Per Guest If Attendance Is Below Minimum)*

All prices are subject to 20% service charge and 6% Virginia sales tax



## **Panini Style Sandwich Buffet**

*Assorted Sandwiches to Be Cut in-Half and Served From Platter*

Steak and Cheese Pepperonata with Spicy Pepper Jack Cheese on a Sub Roll

Grilled Chicken Breast with Muenster Cheese and Basil Mayonnaise on Pretzel rolls

Roasted Vegetables with Eggplant, Red Peppers, Portobello Mushrooms, and Pesto  
On Ciabatta bread

### ***SERVED WITH:***

Pasta Salad, Caesar Salad or Caprese Salad,

Kosher Pickles and Appropriate Condiments

Assorted Chips

Assorted House Baked Cookies and Brownies

**\$28.00 per Guest**

***Minimum of 25 Guests***

*(\$5.00 Additional Per Guest If Attendance Is Below Minimum)*

## **BBQ**

Fresh grilled Creek stone beef hamburgers & all beef quarter pound hot dogs

Lettuce, tomato, onion, ketchup, mustard & mayonnaise

Sliced cheddar, Swiss, & pepper jack cheese

Bone-in BBQ chicken

Served with Southern style potato salad & Cole slaw

Baked beans, macaroni & cheese

Assorted House Baked Cookies and Brownies

Add Beef brisket \$4.95 per person

**\$29.00 per Guest**

***Minimum of 25 Guests***

*(\$5.00 Additional Per Guest If Attendance Is Below Minimum)*

All prices are subject to 20% service charge and 6% Virginia sales tax



## **Mediterranean Buffet**

Tomato cucumber salad tossed with red onion & honey cilantro vinaigrette

Sliced Roast strip loin with mushrooms  
Oregano marinated chicken breast  
Baked orzo pasta casserole with spinach & feta

Grilled Vegetables  
Toasted pita chips

Assorted House Baked Cookies and Brownies

**\$30.00 per Guest**

***Minimum of 25 Guests***

*(\$5.00 Additional Per Guest If Attendance Is Below Minimum)*

## **Fajita Buffet**

Make Your Own Fajitas with Soft Flour Tortillas, Grilled Chicken and Beef,  
Sautéed Onions and Peppers, Refried Beans, Diced Tomatoes, Guacamole,  
Sour Cream, Shredded Lettuce, Jalapeno Peppers,  
Shredded Cheddar Jack Cheese

Cheese Quesadillas

Black Bean and Corn Salad

Tortilla Chips

Crispy Romaine with Chunky Southwestern Ranch

Churros with Cajeta (goat's milk caramel)

**\$30.00 per Guest**

***Minimum of 25 Guests***

*(\$5.00 Additional Per Guest If Attendance Is Below Minimum)*

All prices are subject to 20% service charge and 6% Virginia sales tax



## **Italian Buffet**

Italian Bread Sticks and Focaccia  
Minestrone

Caesar Salad with Grated Parmesan Cheese  
Salad of Tomatoes, Fresh Mozzarella and Fresh Basil

Chicken Picatta  
Eggplant Parmesan  
Sausage with Peppers and Onions

Tri-Color Tortellini with Marinara or Alfredo Sauce

Chocolate Chip Cannoli

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

**\$32.00 per Guest**

***Minimum of 25 Guests***

*(\$5.00 Additional Per Guest If Attendance Is Below Minimum)*

## **Seafood Buffet**

New England or Manhattan style Clam Chowder  
Haricot Vert Salad with Sundried Tomato and Roasted Pine Nuts, hard boiled eggs

Seafood Newberg

Crispy Grilled Romaine with lemon vinaigrette & grilled onions

Onion crusted Striped Bass with Balsamic glaze

Saffron Rice

Medley of Seasonal Fresh Vegetables

Chef's Selection of Miniature Fruit Tarts and mini Pastries

**\$40.00 per Guest**

***Minimum of 25 Guests***

*(\$5.00 Additional Per Guest If Attendance Is Below Minimum)*

All prices are subject to 20% service charge and 6% Virginia sales tax



## **Add soup du jour to any buffet**

### **Soup Options: \$3.95 per person**

Chilled English Cucumber and Pea Soup  
Classic Gazpacho  
Vichyssoise  
Roasted Bell Pepper Bisque  
Chicken Minestrone with Ditalini Pasta  
Chicken and Wild Rice  
Beef Barley  
Tuscan tomato bread soup  
Corn chowder with crispy tortilla chips  
Butternut squash with candied pecans (when available)  
Chilled Strawberry Mint with Yogurt  
Check with Chef Travis for Custom soups!

### **Premium Soup Options \$5.95 per person**

New England clam chowder  
Cream of Crab  
Chilled Lobster & tomato bisque with mascarpone & chives  
Hot Lobster bisque  
Arugula watercress vichyssoise with poached oysters  
Crab corn chowder with crispy tortilla chips

## **Add desserts to any buffet**

### **DESSERT OPTIONS – ADDITIONAL \$6.95**

Choice of Two:  
Seasonal Cobbler, Chocolate mousse,  
New York Style Cheesecake with Strawberry Sauce, Crème Brule  
Cookie skillet, Chocolate covered strawberries, Chocolate Cake, Carrot Cake

### **PREMIUM DESSERT OPTIONS – ADDITIONAL \$9.95**

Choice of Two:  
Tiramisu with Frangelico & coffee liquor soaked lady fingers with mascarpone  
Chocolate Guinness Ganache cake  
Forest cheesecake with Oreo crust, Kirsch cherries & chocolate mousse  
Vanilla Bourbon cake with vanilla syrup & vanilla bean mousse  
Chocolate lava cake with molten chocolate filling

All prices are subject to 20% service charge and 6% Virginia sales tax



## **HORS D'OEUVRES**

**\$2.75**

(minimum of 25 per piece)

Goat cheese stuffed mushrooms\*  
Prosciutto wrapped asparagus  
Cauliflower & broccoli tempura bites with sesame dipping sauce\*  
Tomato bruschetta\*  
Chicken & waffles with pepper jelly  
Seasonal soup shooter\*  
Melon with Prosciutto  
Mini assorted pizza\*  
(Cheese, Mushroom, Pepperoni, and Sausage)  
Blue cheese & caramelized red onion tart with mascarpone\*  
Vegetarian spring roll\*  
Sausage & Provolone stuffed mushrooms  
Sundried tomato & Feta Spanakopita\*

NOTE---\*Vegetarian or Vegetarian available

**\$3.25**

(minimum of 25 per piece)

Artichoke & pine nut arancini with lemon aioli\*  
Cranberry & walnuts with brie in phyllo\*  
Fire roasted red pepper & goat cheese quiche\*  
Buffalo chicken spring rolls with blue cheese dip  
Goat Cheese Bruschetta\*  
Wild Mushroom Profiteroles\*  
Mediterranean Ratatouille tarte\*  
Carpaccio of filet mignon on Toasted Crouton with Cajun Remoulade, capers & parmesan  
Smoked Salmon and Horseradish Chive Cream  
Cheese tortilla roulade  
Mini Ruben sandwich  
Tandoori-Style Chicken Satay with Cucumber Raita  
Sesame chicken bites with Sweet n sour sauce  
French Onion Soup Boule

NOTE---\*Vegetarian or Vegetarian available

**\$3.75**

(minimum of 25 per piece)

Classic Shrimp Cocktail  
Grilled & chilled Margherita shrimp with chipotle salsa  
Miniature Maryland Crab cakes with Cajun Tartar Sauce  
Scallops Wrapped in Bacon  
Baby New Zealand Lamb Chops with mint demi  
Miniature Beef Wellington  
Jumbo Shrimp Tempura with soy aioli  
Baked oysters Rockefeller  
Coconut Shrimp with horseradish orange marmalade  
Crab imperial stuffed mushrooms  
Beef tenderloin teriyaki skewers

All prices are subject to 20% service charge and 6% Virginia sales tax





## **COCKTAIL STATIONS**

### **Pasta Station**

*Select Two Of The Following Pastas:*

Penne, Farfalle, Rigatoni, Tri-Color Cheese Tortellini, Zucchini Noodles, Gluten Free

Penne

\*\*\*

*Accompanied By Two Of The Following Sauces:*

Classic Marinara, Pesto Cream Sauce, Wild Mushroom,  
Or Four Cheese Alfredo

Caesar Salad

Served with Parmesan Cheese & Crispy Italian Breadsticks

Toppings

Broccoli, Mushrooms, Diced Tomato, Artichokes, Chopped bacon, spinach  
Parmesan cheese

**\$18.00 per guest**

*(One Chef required for per 50 Guests at \$90.00 each)*

*With Chicken, add \$4 per Guest*

*With Steamed Shrimp, add \$6 per Guest*

*With Italian Sausage and Meat Balls, add \$6 per Guest*

### **Dim Sum Station**

Vegetarian Spring Rolls with Sweet and Sour Sauce

Pork or Vegetable Dumplings with Ponzu

Chicken, Beef or Pork Bao buns with Hoisin sauce

Shrimp Shaomai with Ponzu

Crab Wontons with Soy Aioli

Vegetable Fried Rice

**\$24.00 per guest**

### **Cajun Station**

Chicken and Andouille Sausage Gumbo with rice

Popcorn Shrimp and Fried Oysters, Remoulade Sauce

Spicy Jambalaya with Chicken and Andouille Sausage

Red Beans and Rice

**\$22.00 per guest**

All prices are subject to 20% service charge and 6% Virginia sales tax



### **Paella Station**

Choice of:

#### **Seafood Paella - \$22 per guest**

Sautéed clams, mussels, shrimp, fish, calasparra rice with tomato sofrito and green peas

#### **Chicken Paella - \$16 per guest**

Boneless chunks of chicken with wild mushrooms, calasparra rice with tomato sofrito and green peas

### **Shrimp & Grits Station**

Sautéed Shrimp in garlic, lemon, herb, white wine, and butter

Creamy Grits

**\$22.00 per guest**

### **CHEF CARVING STATIONS**

#### **Herb Crusted New York Strip Loin of Beef**

Silver Dollar Rolls, Tiger sauce, Dijon Mustard & Horseradish

**\$17.00 per guest**

#### **Roasted Tenderloin of Beef**

Silver Dollar Rolls, Tiger sauce, Dijon Mustard & Horseradish

**\$20.00 per guest**

#### **Classic Salmon Wellington**

Roasted Tomato & Red Pepper Sauce

**\$11.00 per guest**

#### **Baked Virginia Ham**

Maple Bourbon Glaze,

Silver Dollar Rolls, Cranberry sauce & Honey Mustard

**\$7.00 per guest**

#### **Leg of Lamb**

Roasted Garlic Thyme Jus with Silver Dollar Rolls, Tiger Sauce & Mint Jelly

**\$13.00 per guest**

#### **Herb crusted Rack of Lamb**

Fresh Herbs Natural Jus with Silver Dollar Rolls, Tiger Sauce & Mint Jelly

**\$24.00 per guest**

*(One Carver Is Required Per 100 Guests at \$90.00 Each)*

All prices are subject to 20% service charge and 6% Virginia sales tax



## **DISPLAYS**

### **Raw Bar**

Oysters on the Half Shell \$2.75 each  
Iced Jumbo Shrimp \$3.75 each  
Served with Cocktail Sauce, Fresh Horseradish and Lemon Wedges

1 hour all you can eat for \$29 per guest

### **Smoked Salmon Display**

Display of Winter Harbor smoked salmon Capers, chopped red onions, chopped egg, rye bread and Horseradish cream  
**\$8.95 per guest**

### **Domestic Cheese Display**

Presentation of Domestic Cheeses Garnished with Fresh Fruit,  
Thinly Sliced French Bread and Assorted Crackers  
**\$6.00 per guest**

### **Imported Gourmet Cheese Display**

Presentation of Imported Gourmet Cheeses Garnished with Fresh Fruit,  
Thinly Sliced French Bread and Assorted Crackers  
**\$12.00 per guest**  
*Minimum of 25 Guests*

### **Fruit Display**

Colorful Array of Fruit,  
Strawberry Honey Yogurt Dipping Sauce  
**\$5.50 per guest**

### **Vegetable Crudité**

Presentation of Fresh Cut Vegetables  
Served with Ranch and Blue Cheese  
**\$5.50 per guest**

### **Baked Brie en Croute**

Wheel of Baked Brie and Raspberry Preserves  
Baked in Puff Pastry and Served with Thinly Sliced French Bread  
Display Garnished with Grapes and Strawberries  
**\$80.00 (Serves Approximately 25 Guests)**

All prices are subject to 20% service charge and 6% Virginia sales tax



### **Antipasto Display**

Platter of Prosciutto, Salami, Capicola, Pepperoni, Provolone Cheeses  
with Kalamata Olives and Roasted Peppers  
Ciabatta Bread, Honey mustard & whole grain mustard  
**\$7.95 per guest**

### **Warm Stationed Dips**

Dips Served with Toasted Pita Triangles and Sliced French Bread

Spinach and Artichoke Dip  
**\$5.25 per guest**

Buffalo Chicken Dip  
**\$6.25 per guest**

Hot Maryland Crab Dip  
**\$10.00 per guest**

### **Beef Carpaccio Display**

Shaved thin Angus filet mignon crudo  
Cajun remoulade, minced red onion, capers, parmesan, chives & cracked black pepper,  
Served with Baguette Crisps  
**\$6.95 per guest**

### **Viennese Dessert Station**

Mélange of Sweets to include:

Miniature Cannoli, Tiramisu, Pecan Squares, Lemon Tartlets,  
Chocolate Dipped Strawberries, Macaroons, Miniature Fruit Tarts, Linzer Squares,  
Napoleons, Cream Puffs and Éclairs

**\$18.00 per guest**

*(Based On 8 Pieces per Person)*

### **Silver Coffee Station**

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
Offered with Whipped Cream, Cinnamon Sticks, Sugar Cubes,  
Chocolate Shavings and Citrus Twists  
**\$5.00 per guest**

All prices are subject to 20% service charge and 6% Virginia sales tax



## **DINNER BUFFET**

Fresh Rolls and Butter Balls

### *Choice of salad:*

<p style="text-align: center;">River Bend garden salad bar Mixed Greens with Cucumber, shredded carrots, sliced onions and Tomato Choice Two Dressings: Ranch, Balsamic vinaigrette, Feta vinaigrette, Blue cheese, Golden Italian, Cranberry vinaigrette, Sesame oriental vinaigrette, Caesar</p>	<p style="text-align: center;">Pear &amp; Berry salad bar Baby spinach, dried cranberries, goat cheese, sliced red onion &amp; candied pecans Cranberry vinaigrette</p>	<p style="text-align: center;">Gratin Baby Gem display Hearts of baby gem lettuce topped with garlic parmesan dressing, gratin with parmesan cheese, sesame crisp, oven dried plum tomato</p>	<p style="text-align: center;">Caesar Salad with Croutons, dressing And Shredded Parmesan Cheese</p>
--	---	---	--

### *Choose Two Proteins:*

Gorgonzola and Spinach stuffed Chicken Roulade, Burgundy Wine Sauce  
Roasted sliced strip loin of Beef, Cracked Peppercorn Sauce  
Onion crusted Rockfish with Mushrooms, oven roasted tomatoes and balsamic glaze  
Scallion crusted Salmon, Lemon butter Sauce  
Pecan-Encrusted Chicken with mustard veloute  
Chicken Française served with Lemon Caper Sauce  
Roast pork loin with spiced apples

### *Choose two sides:*

<p>Mashed potatoes Roasted red bliss potatoes Rice pilaf Florentine Vegetable rice pilaf Saffron jasmine rice Cheesy puff pastry potatoes Dauphinoise potatoes Parmesan polenta cake Baked potato</p>
---

<p>Grilled asparagus (when available) Charred lemon Brussel sprouts (when available) Assorted grilled vegetables Seasonal medley Sautéed garlic spinach Green bean almandine Glazed carrots Broccoli &amp; cauliflower with pesto</p>
---

### *Choose two desserts:*

Chocolate cake, Seasonal Cobbler, Chocolate mousse shooters,  
New York Style Cheesecake, Crème Brule miniatures, Chocolate covered strawberries  
Mini assorted pastries, Carrot cake

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

**\$50.00 per guest**  
*Minimum of 30 guests*

All prices are subject to 20% service charge and 6% Virginia sales tax



**PREMIUM DESSERT OPTIONS- ADDITIONAL \$5.95**

Choice of two:

Tiramisu with Frangelico & coffee liquor soaked lady fingers with mascarpone

Chocolate Guinness Ganache cake

Forest cheesecake with Oreo crust, Kirsch cherries & chocolate mousse

Vanilla Bourbon cake with vanilla syrup & vanilla bean mousse

Chocolate lava cake with molten chocolate filling



## **DINNER**

Dinner Entrée includes Dinner Rolls, Soup or Salad and Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

### **Salad Options:**

Pear & Berry

Baby spinach, dried cranberries, goat cheese, sliced red onion & candied pecans  
Cranberry vinaigrette

Gratin Baby Gem

Hearts of baby gem lettuce topped with garlic parmesan dressing, gratin with parmesan  
cheese, sesame crisp, oven dried plum tomato

Napoleon of Sliced Tomatoes and Fresh Mozzarella on a Bed of Arugula,  
Basil Vinaigrette and Toasted Pine Nuts

Caesar Salad with Croutons  
And Shredded Parmesan Cheese

Roasted Cherry Tomato and Frisée Salad with Fresh Mozzarella and Basil,  
Drizzled with Pesto Sauce

Mixed Field Greens Topped with a Medallion of Goat Cheese and  
Caramelized Walnuts, Champagne Vinaigrette

Baby Arugula and Baby Greens with Brie,  
Sprinkled with Toasted Sliced Almonds  
Raspberry Dressing

### **Soup Options:**

Chilled English Cucumber and Pea Soup  
Classic Gazpacho  
Vichyssoise

Roasted Bell Pepper Bisque

Chicken Minestrone with Ditalini Pasta  
Chicken and Wild Rice

Beef Barley

Tuscan tomato bread soup

Corn chowder with crispy tortilla chips

Butternut squash with candied pecans (when available)

Chilled Strawberry Mint with Yogurt

### **Premium Soup Options (additional \$2 per guest)**

New England clam chowder

Cream of Crab

Chilled Lobster & tomato bisque with mascarpone &  
chives

Hot Lobster bisque

Arugula watercress vichyssoise with poached oysters

Crab corn chowder with crispy tortilla chips

Check with Chef Travis for Custom soups!

All prices are subject to 20% service charge and 6% Virginia sales tax



## **DINNER ENTREES**

### **BEEF & LAMB**

Braised Beef short ribs  
With Chianti Sauce  
**\$44.00 per Guest**

Grilled 6 ounce Filet Mignon with Wild Mushroom Sauce  
**\$48.00 per Guest**

Pan Roasted 8 ounce Filet Mignon with Herb Brioche Crust,  
With a Shallot Cabernet Sauce  
**\$52.00 per Guest**

12 ounce New York strip Steak Au Poivre with a Brandy Peppercorn Sauce  
**\$48.00 per Guest**

Grilled 12 ounce Veal Rib Chop With Merlot Mushroom Sauce  
**Market Price**

Dijon Herb crusted Rack of Australian Lamb with Apricot Demi  
**\$55.00 per Guest**

### **POULTRY**

Duck Breast a la orange  
Laced with clove & star anise, Citrus Grand Marnier Sauce  
**\$44.00 per Guest**

Breast of Chicken stuffed with Prosciutto & Boursin cheese, Chicken veloute  
**\$41.00 per Guest**

Airline breast of Chicken, served with a Greek spinach & Feta orzo casserole  
Grain mustard Essence  
**\$42.00 per Guest**

Chicken Chesapeake, Breast of Chicken topped with Crab Imperial with Lemon Butter  
Sauce  
**\$44.00 per guest**

All prices are subject to 20% service charge and 6% Virginia sales tax





## **SEAFOOD**

Scallop and Shrimp Scampi, Broiled in Garlic lemon parsley butter  
**\$48.00 per Guest**

Sesame crusted Chilean sea bass served Brandied hoisin glaze  
**\$Market price**

Jumbo Maryland-Style Twin Crab Cakes with Lemon butter sauce  
**\$55.00 per Guest**

Onion crusted Rockfish Roasted Portobello mushrooms & oven cured tomatoes with  
Balsamic Glaze  
**\$47.00 per Guest**

Blackened Red Snapper with Pineapple salsa  
**\$47.00 per Guest**

Pecan-Encrusted Salmon with Burgundy Butter Sauce  
**\$42.00 per Guest**

## **DUET ENTREES**

Petite Filet Mignon of beef with Port wine demi,  
Pecan crusted salmon with Burgundy Butter sauce  
**\$52.00 per Guest**

Petite Filet Mignon of beef with Port wine demi,  
Twin Jumbo Shrimp Stuffed with Crab Imperial  
**\$55.00 per Guest**

Petite Filet Mignon of beef with Port wine demi,  
Single Jumbo Lump crab cake  
**\$55.00 per Guest**

Grilled Petite Breast of Chicken with Ragout of Mushrooms and Artichokes and  
Herb and Parmesan Encrusted Salmon Filet, White Wine Chive Sauce  
**\$48.00 per Guest**

Petite Filet Mignon of beef with Port wine demi,  
Broiled Lobster Tail, served with drawn butter  
**\$66.00 per Guest**

All prices are subject to 20% service charge and 6% Virginia sales tax



## Sides

Mashed potatoes  
Roasted red bliss potatoes  
Rice pilaf Florentine  
Vegetable rice pilaf  
Saffron jasmine rice  
Cheesy puff pastry potatoes  
Dauphinoise potatoes  
Parmesan polenta cake  
Baked potato

Grilled asparagus (when available)  
Charred lemon Brussel sprouts (when available)  
Assorted grilled vegetables  
Seasonal medley  
Sautéed garlic spinach  
Green bean almandine  
Glazed carrots  
Broccoli & cauliflower with pesto

## DESSERT OPTIONS

Seasonal Cobbler  
Chocolate mousse  
Brownie sundae  
New York Style Cheesecake with Strawberry Sauce  
Seasonal Sorbet  
Crème Brule  
Cookie skillet  
Two chocolate covered strawberries

## PREMIUM DESSERT OPTIONS – ADDITIONAL \$3.95

Tiramisu with Frangelico & coffee liquor soaked lady fingers with mascarpone  
Apple tarte tatin with vanilla ice cream & rum raisin caramel sauce  
Chocolate Guinness Ganache cake  
Forest cheesecake with Oreo crust, Kirsch cherries & chocolate mousse  
Vanilla Bourbon cake with vanilla syrup & vanilla bean mousse  
Chocolate lava cake with molten chocolate filling

All prices are subject to 20% service charge and 6% Virginia sales tax



## **BEVERAGES**

### **Price**

### **Hosted Open Bar Brands**

<b>\$8.00</b>	House Brands – Smirnoff Vodka, Seagram’s Gin, Bacardi Rum, Cuervo Gold, Jim Beam, Dewar’s
<b>\$9.50</b>	Top Shelf – Titos Vodka, Tanqueray Gin, Goslings Rum, Dewar’s, Jack Daniels, 1800 Tequila
<b>\$5.50</b>	Domestic Beer
<b>\$6.00</b>	Imported Beer
<b>\$5.25</b>	Non-Alcoholic Beer
<b>\$28.00</b>	Per Bottle of House White and Red Wine
<b>\$4.50</b>	Mineral Waters, Juice
<b>\$3.00</b>	Soft Drinks

### **Hosted Open Bar (Per Guest)**

#### **House Brands**

One Hour <b>\$17.25</b>	Two Hours <b>\$26.25</b>	Three Hours <b>\$32.25</b>
(\$4.50 per person for each additional hour)		

#### **Top Shelf**

One Hour <b>\$19.25</b>	Two Hours <b>\$29.95</b>	Three Hours <b>\$36.25</b>
(\$6.50 per person for each additional hour)		

#### **Bartender’s Fee**

One Bartender is required per 100 guests for all beverage service  
**\$90.00 per bartender**

All prices are subject to 20% service charge and 6% Virginia sales tax



## **CHILDREN'S PAGE**

*(All of the following options are for children under the age of 12)*

### **CHILDREN PLATED OPTIONS**

*(Served with French Fries or Fruit)*

Chicken Tenders, Mini Pizza, Cheeseburger, & Hot Dogs  
**\$9**

### **CHILDREN'S BUFFETS**

Mini Cheese Pizza, Corn Dog Nuggets, Chicken Tenders,  
Mixed Fruit and French Fries  
**\$14.00 per child**

### **ICE CREAM SUNDAE BAR**

Vanilla or Chocolate Ice Cream

*Toppings to Include:*

Whipped Cream, Chocolate Sauce, Caramel, Strawberry Topping, Walnuts  
**\$7.00 per child**

### **UNLIMITED SODA BAR**

Unlimited amounts of Coke, Diet Coke, Sprite, Ginger ale, Root Beer and Shirley  
Temples.  
**\$7.00 per child**

All prices are subject to 20% service charge and 6% Virginia sales tax