



# CATERING & BANQUET MENU

2022 - 2023



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**CATERING DIRECTOR**  
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# CATERING & EVENTS AT INTERNATIONAL COUNTRY CLUB

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Thank you for your interest in hosting your event at International Country Club! Please find information on each of our spaces below:

## **Grand Ballroom**

*Overlooking our beautiful 18-hole golf course, the Grand Ballroom features guest seating for up to 300, built-in bar, two drop-down screen and projectors, wrap around porch patio, private Grand Foyer, coat room, private entrance and private restrooms.*

## **Ballroom A**

*Approximately one-third of the Grand Ballroom, Ballroom A is a perfect space for smaller dinners, corporate meetings, and conferences, and features a beautiful marble fireplace. We can accommodate up to 80 of your guests in a banquet-style or cocktail reception set up.*

## **Ballroom B**

*Approximately two-thirds of the Grand Ballroom, Ballroom B overlooks the course and features the built-in bar and wrap around porch patio. In a banquet-style or cocktail reception set up, we can accommodate up to 200 of your guests.*

## **Boardroom A**

*Equipped with a 60" television, wifi, beverage station, and permanent set boardroom table, Boardroom A is the premier meeting spot on premise for both members and non-members. Up to 15 of your colleagues can enjoy effective boardroom meetings or private dinners with a view of the course.*

## **Boardroom B**

*As a much more intimate space, Boardroom B has a flexible set-up and comes with various soft seating, a 60" television, wifi, and beverage station. This space can accommodate up to 10 guests.*

## **Private Dining Room**

*Enjoy an elevated dining experience or intimate celebration with access to a private patio, beautiful natural lighting, and 63-person guest capacity in this member favorite space.*

# FREQUENTLY ASKED QUESTIONS

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## **What is the cost of an event at ICC?**

*Must like a restaurant, your overall cost will depend on the food and beverage you order. Members enjoy a waived food and beverage minimum for most spaces.*

*For non-members, a food and beverage minimum based on the date of your event will apply. There is no room rental.*

### **April, May, June, September, October, December**

*Friday: \$12,000.00*

*Saturday, \$14,000.00*

*Sunday: \$10,000.00*

### **January, February, March, July, August, November**

*Friday: \$10,000.00*

*Saturday, \$12,000.00*

*Sunday: \$9,000.00*

## **I am a member of ICC. Can my friend or family member host an event at my club?**

*Absolutely! We love hosting events for members' friends and families. Please email me with the prospective event's host's name, contact information, and event date. Your sponsorship waives your guest's food and beverage minimum and your name is added to their contract. Unless otherwise specified, the event will be charged to your member number.*

## **How far in advance can I book my event?**

Members: *No time limit. Spaces are available on a first come, first serve basis.*

Non-Members: *18 months. If an event has not been contracted or formally reserved, it is available to be booked by a member with priority to the member.*

## **How do I book my event?**

Members: *Send me an email. If the date is available, it's yours! Your event will be charged to your member account.*

Non-Members: *Request a contract via email and provide the requested information for your document. A \$500.00 deposit is due in the form of a check to formally secure your and a payment schedule will be decided by the Catering Director.*

**Questions? Email Sam Slade at [s.slade@internationalcc.com](mailto:s.slade@internationalcc.com)!**

# BREAKFAST & BRUNCH

*25 Guest Minimum*

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## **St Andrews**

Assorted Breakfast Breads  
Freshly Squeezed Orange Juice  
Freshly Brewed Coffee  
Selection of Teas  
\$10 per person

## **Augusta National**

Assorted Breakfast Breads  
Seasonal Fruits and Berries  
Freshly Squeezed Orange Juice  
Freshly Brewed Coffee  
Selection of Teas  
\$14 per person

## **Pebble Beach**

Assorted Breakfast Breads  
Seasonal Fruits and Berries  
Scrambled Eggs  
Herb Potatoes  
Sausage Links or Bacon  
Freshly Squeezed Orange Juice  
Freshly Brewed Coffee  
Selection of Teas  
\$20 per person

## **Oakmont**

Assorted Breakfast Breads  
Seasonal Fruits and Berries  
Oatmeal with Berries  
Applewood Smoked Bacon  
Classic Eggs Benedict  
Breakfast Potatoes  
Freshly Squeezed Orange Juice  
Freshly Brewed Coffee  
Selection of Teas  
\$24 per person



## **Pinehurst #2**

Assorted Breakfast Breads  
Seasonal Fruits and Berries  
Scrambled Eggs  
Biscuits and Sausage Gravy  
Breakfast Potatoes with Peppers and Onions  
Bacon and Ham Steaks  
Freshly Squeezed Orange Juice  
Freshly Brewed Coffee  
Selection of Teas  
\$20 per person

## **Add-Ons**

Bagels and Cream Cheese - \$3 per person  
Smoked Salmon Display - \$7 per person  
French Toast with Syrup - \$4 per person  
Assorted Quiche - \$4 per person  
Oatmeal Bar - \$4 per person  
*Seasonal Berries, Raisins, Brown Sugar*  
Fresh Fruit Parfait Bar - \$5 per person  
*Seasonal Berries, Granola*

*All prices are subject to a 6% Virginia sales tax and 20% service charge  
All non-member events are subject to a food and beverage minimum.*

# BREAKFAST & BRUNCH (CONT.)

*25 Guest Minimum*

## Deluxe Brunch

Breakfast Breads

Traditional Eggs Benedict

Breakfast Potatoes with Peppers and Onions

Sausage and Bacon

Scrambled Eggs

French Toast with Spiced Pecans

Smoked Salmon with Garnish and Bagels

Seasonal Fruits and Berries

Freshly Squeezed Orange and Cranberry Juice

Freshly Brewed Coffee and a Selection of Tea

Choice of Two:

Roasted Chicken Breast with Lemon Mustard Sauce,

Roasted Top Sirloin with Rosemary Demi,

Pan Seared Atlantic Salmon with Citrus Beurre Blanc,

Grilled Pork Loin with Dried Fruit Demi

\$35 per person

## Stations

Omelet Station - \$12 per person

*Made-to-Order Omelets with Ham, Bacon, Cheese,  
Mushrooms, Peppers, Onions, Tomatoes, and Broccoli  
Requires Station Attendant, \$125*

Belgian Waffle Station - \$9 per person

*Whipped Cream, Syrup, Seasonal Berries  
Requires Station Attendant, \$125*

Bloody Mary Bar - \$10 per drink on consumption

*Tabasco, Horseradish, Lemon and Lime Juice,  
Worcestershire Sauce, Celery, Bacon, Pickles, Olives,  
Lemon Wedges  
Requires Bartender, \$150*

Mimosa Bar - \$8 per drink on consumption

*Assorted fruit garnishes, assorted fruit juices  
Requires Bartender, \$150*



## A La Carte (For groups under 25)

Coffee and Tea - \$4 per person

Breakfast Sandwiches - \$8 per person

*Ham & Cheese Biscuit; Bacon, Egg, and  
Cheese Biscuit; Egg and Cheese Biscuit*

Sliced Fruit Display - \$7 per person

Breakfast Pastry Platter - \$8 per person

*Assorted Pastries, Bagels, Cream Cheese  
Made-to-order breakfast from the  
restaurant available*

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# LUNCH BUFFETS

*25 Guest Minimum*

## Traditional Deli Platter

Sliced Roast Beef, Ham and Turkey,  
and Tuna or Chicken Salad  
Swiss and American Cheese, Lettuce,  
Tomatoes, and Pickles  
Assorted Breads  
Choice of Three Sides: Mixed Green Salad,  
Classic Caesar Salad, Cole Slaw,  
Italian Bean Salad, Potato Salad, Macaroni  
Salad, Fruit Salad, or Pasta Salad  
Cookies and Brownies  
\$18 per person

## Deluxe Deli Platter

Sliced Roast Beef, Genoa Salami, Smoked  
Ham and Turkey, Tuna Salad, Chicken Salad,  
and Shrimp Salad  
Provolone, Swiss, and Cheddar Cheeses,  
Grilled Onions, Lettuce, Sliced Tomatoes,  
and Pickles  
Assorted Breads  
Choice of Three Sides: Mixed Green Salad,  
Classic Caesar Salad, Cole Slaw, Italian Bean  
Salad, Potato Salad, Macaroni Salad, Fruit  
Salad, or Pasta Salad  
Assorted Pies  
\$26 per person

## Mediterranean Luncheon

Assorted Kabobs: Chicken and Vegetable,  
Beef and Vegetable  
Hummus and Baba Ganoush Dips with  
Pita Bread  
Pasta Salad and Seasonal Grilled  
Vegetable Salad  
Assorted Cookies and Brownies  
\$22 per person

## Artisan Luncheon

Choice of Mixed Green Salad with Assorted  
Dressings or Classic Caesar Salad  
Choice of Potato Salad or Pasta Salad  
Choice of Three Sandwiches: Caprese Panini  
with Fresh Tomato and Mozzarella, Italian  
Sub, Classic Reuben, Turkey and Brie  
Sandwich with Cranberry, Chicken and  
Walnut Salad Sandwich, Grilled  
Cheese with Bacon, or Flat Bread Pizza  
Assorted Cookies, Brownies, & Bars  
\$22 per person

## Chop Salad Bar

Assorted Salad Greens  
Toppings: Steak, Grilled Chicken, Baby  
Shrimp, Fresh Vegetables, Bacon, Blue Cheese  
Chef Crafted Salad Dressings  
Assorted Breads and Spreads  
Choice of one Soup: Minestrone, Gumbo,  
Roasted Red Pepper and Gouda, New  
England Clam Chowder, Butternut  
Squash Bisque, or Golden Onion  
Fruit Tarts and Lemon Bars  
21 per person

## Grill-Out Buffet

Top Sirloin Steaks Topped with Onion Straws,  
BBQ Chicken, and Norwegian Salmon  
Assorted Breads and Spreads  
Applewood Smoked Bacon Baked Beans  
Sweet Cornbread  
Choice of Cole Slaw or Potato Salad  
Fresh Fruit  
Assorted Cookies and Brownies  
28 per person



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# PLATED LUNCH

*Our plated lunches are served with warm rolls and butter and are priced per entrée. Includes coffee and tea service.*

*Only available before 3 PM*

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## First Course

*Select one*

### Salads

#### **ICC Caesar Salad**

*Crisp Romaine, Roasted Tomatoes, and Parmesan Crisp with Caesar Vinaigrette*

#### **Bistro Salad**

*Field Greens, Tomatoes, Carrots, and Cucumber with Balsamic Vinaigrette*

#### **Baby Spinach Salad**

*Smoked Bacon, Grape Tomatoes, Candied Walnuts, and Dried Cranberries with Cider Vinaigrette*

#### **Bibb Lettuce Salad**

*Heart of Palm, Grape Tomatoes, and Brie Crostini with Lemon-Tarragon Vinaigrette*

### Soups

#### **Tomato Basil Bisque**

#### **Golden Onion Soup**

*with Fried Shallots*



## PLATED LUNCH (CONT.)

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### Main Course

*Select two*

#### Seafood

##### **Pan-Seared Norwegian Salmon**

*Grilled Vegetable Couscous, Whole Grain*

*Mustard Sauce*

\$28 per person

##### **Flounder Française**

*Egg Battered Flounder; Mashed Potatoes,*

*Broccoli, Lemon Butter*

\$28 per person

#### Poultry

##### **Organic Chicken Breast Provençal**

*Fresh Tomatoes, Kalamata Olives, Basil,*

*Gnocchi Romano, Julienne Vegetables*

\$26 per person

##### **Organic Breast of Chicken Marsala**

*Wild Rice Pilaf, Green Beans, Mushroom-*

*Marsala Sauce*

\$26 per person

#### Vegetarian

##### **Vegetarian Lasagna**

*Grilled Vegetables, Italian Cheeses,*

*Tomato-Basil Sauce*

\$22 per person

##### **Cheese Tortellini Carbonara**

*Green Peas, Alfredo Sauce, (Smoked Bacon*

*Optional)*

\$21 per person

*Desserts available on Page 22*



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# SNACKS & BREAKS

*10 Guest Minimum*

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## **Sweet n' Salty**

Assorted Chips

Pretzels

Fresh Baked Cookies & Brownies

Assorted Fruit Bowl

\$10 per person

## **Sweet Treats**

Assorted Candy Bars

Fresh Baked Cookies & Brownies

\$10 per person

## **Fresh Break**

Seasonal Fruits

Fresh Vegetable Display

Assorted Cheese Display

\$12 per person

## **Health Nut**

Assorted Granola Bars

Seasonal Whole Fruits

Trail Mix

\$8 per person



# HORS D'OEUVRES & COCKTAIL RECEPTION

*10 Guest Minimum*

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## APPETIZER DISPLAYS

### Domestic & Imported Cheeses

Assorted Domestic & Imported Cheeses  
Assorted Crackers and Breads  
\$9 per person

### Tomato & Fresh Mozzarella Salad

Basil, Olives, and Balsamic Glaze  
\$8 per person

### Garden Vegetables Crudité

Variety of Crisp Vegetables  
Assorted Dips and Olives  
\$6 per person

### Spinach and Artichoke Dip

Served with Fried Pita  
\$8 per person

### Buffalo Chicken Dip

Served with Corn Chips  
\$8 per person

### Tenderloin of Beef

Horseradish Cream  
Silver Dollar Rolls  
\$20 per person

### Charcuterie Board

Domestic and Imported Meats and Cheeses  
Assorted Olives, Pickled Vegetables, and Breads  
\$12 per person



### Assorted Sliders (25 minimum per type)

Choice of Cheeseburger, Pulled Pork,  
or Chicken \$3.25 each  
Crab Cake Slider \$7 each

### Crab Dip

Served with Fried Pita  
\$12 per person

### Shrimp Cocktail Display

Served with Cocktail Sauce  
\$8 per person

### Grilled Market Vegetables

Assorted Market Vegetables  
Basil-Balsamic Vinaigrette  
\$8 per person

### Hummus Display

Fresh Vegetable Crudité  
Served with Pita Bread  
\$8 per person

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# HORS D'OEUVRES & COCKTAIL RECEPTION (CONT.)

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## PASSED HORS D'OEUVRES

*Priced per Piece*

*Minimum 25 pieces per order*

- Assorted Mini Quiche \$3.00
- Baby Lamb Chops \$4.00
- Bacon-Wrapped Scallops \$3.50
- Beef Wellington with Cabernet Demi \$3.50
- Brie and Raspberry Puffs \$3.25
- Chicken or Beef Satay \$3.00
- Coconut Chicken with Sweet Chili Sauce \$3.00
- Fried Cheese Ravioli with Marinara Sauce \$2.50
- Ginger Shrimp Tempura with Spicy Mango Sauce \$3.75
- Manchego Cheese and Serrano Ham on Flatbread \$3.00
- Maryland-Style Spiced Shrimp with Bloody Mary Sauce \$3.50
- Mini Blue Crab Cake with Red Pepper Aioli \$3.50
- Mini Eggrolls with Duck Sauce \$2.50
- Mini Franks in a Blanket with Mustard \$2.50
- Mini Spanakopita \$2.50
- Peking Duck Rolls with Garlic-Ginger Sauce \$3.50
- Seared Tuna on Wonton Crisp \$4.00
- Sesame Chicken with Teriyaki Sauce \$3.00
- Smoked Salmon on Potato Cake \$3.50
- Vegetable Stuffed Mushrooms \$2.75
- Vine Ripened Tomato Bruschetta on Herb Crostini \$2.50



# HORS D'OEUVRES & COCKTAIL RECEPTION (CONT.)

*25 Guest Minimum*

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## CARVING STATIONS

*All carving stations are served with rolls  
and requires an attendant (\$125 per 2 hrs)*

### **Beef Tenderloin**

Served with Horseradish Cream and A Jus  
\$24 per person

### **Prime Rib**

Served with Horseradish Cream and A Jus  
\$20 per person

### **Smoked Ham**

Served with Maple Mustard  
\$10 per person

### **Roasted Turkey Breast**

Served with Cranberry Relish and Rosemary Gravy  
\$10 per person

### **Leg of Lamb**

Served with Rosemary Jus and Mint Jelly  
\$14 per person

### **Maple Mustard Salmon**

Served with Cheddar Biscuits  
\$12 per person



# HORS D'OEUVRES & COCKTAIL RECEPTION (CONT.)

*10 Guest Minimum*

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## STATIONS & HEAVY HORS D'OEUVRES

### Kabob Station

Chicken Kabob  
Beef & Vegetable Kabob  
Shrimp (+2 per person)  
Basmati Rice  
Assorted Sauces  
\$14 per person

### Macaroni & Cheese Bar

*Served in Martini Glasses*  
Five Cheese Macaroni  
Asparagus Tips, Sun-Dried Tomatoes,  
Bacon Crumbles, Green Chilies,  
and Fried Onions  
\$12 per person

### Carnival Stand

Jumbo Pretzels with Mustard  
Caramel Apple Fritters  
Funnel Fries  
French Fries with Ketchup  
Mini Corn Dogs  
Pigs in a Blanket  
\$14 per person

### Baked Potato Bar

Shredded Cheese, Sour Cream, Bacon  
Crumbles, Butter, Chives  
\$12 per person

### Slider Station

Choice of Two: Cheeseburger, Pulled  
Pork, Fried Chicken, Portobello  
Mushroom, Crab Cake (+3 per person)  
Assorted Condiments  
\$13 per person  
*Add third choice +2 per person*

### Wing Station

Bone-In Chicken Wings  
Celery and Carrot Sticks  
Ranch and Bleu Cheese Dip  
Choice of Three Sauces: Plain,  
Lemon Pepper, BBQ, Hot BBQ,  
Buffalo, Extra Spicy, Old Bay, Honey  
BBQ, or Thai  
\$15 per person

### Flatbread Station

Choice of Two: Greek, Caprese,  
Pepperoni, or Pesto-Artichoke  
\$12 per person

### Sushi Station

*Minimum 25 Guests*  
*100+ Guests Requires Server Attendant, \$125*  
Tuna, Salmon, Shrimp, and California  
Rolls  
Approximately 4 pieces per person  
\$14 per person

# PLATED DINNER

*Our plated dinners are served with warm rolls and butter and are priced per entrée. Includes coffee and tea service.*

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## First Course

*Select one*

### Salads

#### **ICC Caesar Salad**

*Crisp Romaine, Roasted Tomatoes, and Parmesan Crisp with Caesar Vinaigrette*

#### **Bistro Salad**

*Field Greens, Tomatoes, Carrots, and Cucumber with Balsamic Vinaigrette*

#### **Baby Spinach Salad**

*Smoked Bacon, Grape Tomatoes, Candied Walnuts, and Dried Cranberries with Cider Vinaigrette*

#### **Bibb Lettuce Salad**

*Heart of Palm, Grape Tomatoes, and Brie Crostini with Lemon-Tarragon Vinaigrette*

#### **Baby Iceberg Wedge**

*Chopped Red Onions and Tomatoes with Danish Blue Cheese Dressing*

#### **Greek Salad**

*Tomatoes, Olives, Cucumber, and Feta Cheese with Lemon Vinaigrette*

### Soups

#### **Golden Onion Soup**

#### **Tomato-Basil Bisque**

#### **Tomato-Watermelon Gazpacho**

#### **Roasted Butternut Squash and Apple**

#### **Lobster Bisque** (+\$5 per person)

### Starters

#### **Jumbo Shrimp Cocktail**

*Bloody Mary Cocktail Sauce*  
(+\$5 per person)

#### **Maryland-Style Lump Crab Cake**

*White Bean and Corn*  
(+\$5 per person)

# PLATED DINNER (CONT.)

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## Main Course

Select two choices

### Seafood

#### **Pan-Seared Norwegian Salmon**

Whole Grain Mustard Sauce

\$29 per person

#### **Mediterranean Seabass Filet**

Prosciutto, Tomato, Lemon-Basil Beurre Blanc

\$34 per person

#### **Maryland-Style Jumbo Lump Crab Cakes**

Cajun Remoulade Sauce

\$38 per person

#### **Jumbo Shrimp and Scallop Brochette**

Lemon-Caper Beurre Blanc

\$36 per person

#### **Flounder Française**

Lemon Butter

\$29 per person

### Vegetarian

#### **Vegetarian Lasagna**

Grilled Vegetables, Italian Cheeses, Tomato-Basil Sauce

\$23 per person

#### **Roasted Vegetable Penne Pasta**

Choice of Sauce: Rosé Alfredo or Garlic and Olive Oil

\$23 per person

#### **Eggplant Parmesan**

Marinara Sauce

\$23 per person

### Poultry

#### **Organic Chicken Breast**

Choice of Style: Provençal, Piccata, or Marsala

\$27 per person

#### **Stuffed Organic Chicken Breast**

Spinach, Shallots, Boursin Cheese, Natural Jus

\$30 per person

### Beef

#### **Grilled NY Strip Steak**

Choice of Sauce: Béarnaise, Peppercorn, or Demi-Glace

\$39 per person

#### **Seared Filet Mignon of Beef**

Choice of Sauce; Béarnaise, Demi-Glace, or Mushroom

\$46 per person

#### **Tournedos of Beef**

Demi-Glace

\$32 per person

#### **Roasted Rack of Lamb**

Rosemary-Merlot Jus

\$44 per person

### Duet Plates (select one)

#### **Crab Cake and Petit Filet Mignon**

Dijon-Peppercorn Sauce

\$44 per person

#### **Crab Cake and Norwegian Salmon**

Champagne-Mustard Sauce

\$36 per person

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# PLATED DINNER (CONT.)

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## Sides

*Select two*

### Starches

Herb-Roasted Red Bliss Potatoes

Garlic Mashed Potatoes

Red Bliss Mash

Oven-Roasted Sweet Potatoes

Wild Rice Pilaf

Orzo Rice Pilaf

*with Fried Spinach*

Basmati Rice

Macaroni & Cheese

Olive Oil & Garlic Penne Pasta

### Vegetables

Green Beans Amandine

Roasted Root Vegetables

Seasonal Vegetable Medley

Lemon-Garlic Asparagus

Broccoli, Lemon, and Shallots

Brussel Sprouts and Cauliflower

*with Bacon Glaze*

Honey-Glazed Carrots



## PLATED DINNER (CONT.)

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### Dessert

Select one  
+8 per person

#### Molten Chocolate Cake

*Served with Vanilla Ice Cream*

#### Chocolate Espresso Bombe (GF)

*Dark chocolate mousse with Kaluha  
& Espresso*

#### Mocha Crunch Cake

*Chocolate sponge, mocha mousse, pecan  
brittle, caramel crème*

#### Fresh Fruit Tart

#### Key Line Tart

#### Fresh Berries

*Served with Whipped Cream*

#### NY Style Cheesecake



# BUFFET DINNER

*Buffet dinners are accompanied with Warm Rolls and Butter and include Coffee, Hot Tea, Iced Tea, and Lemonade. Minimum 35 guests.*

*\$44 per person*

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## Salads

*Select two*

### Caesar Salad

*Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Creamy Caesar Dressing*

### Mixed Greens

*Plum Tomatoes, Cucumbers, Carrots, Red Onion, Balsamic Vinaigrette*

### Spinach Salad

*Mushrooms, Red Onion, Tomatoes, Bacon Dressing*

### Greek Salad

*Field Greens, Tomatoes, Feta Cheese, Kalamata Olives, Onions, Lemon Dressing*

### Cherry Tomato & Ciliegine Mozzarella

*Basil Vinaigrette*

### Tortellini Salad

*Bell Peppers, Onion, Pesto Dressing*

### Cucumber, Tomato, and Red Onion Salad

*Dill Vinaigrette*

### Grilled Seasonal Vegetables

*Balsamic Drizzle*



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## BUFFET DINNER (CONT.)

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### Main Course

Select two

#### Seafood

##### **Pan-Seared Norwegian Salmon**

Choice of Sauce: Maple-Dijon Glaze or  
Champagne-Mustard Sauce

##### **Mediterranean Seabass Filet**

Choice of Sauce: Lemon-Dill or Red  
Pepper Butter

##### **Pecan Crusted Cod**

Lemon-Ginger Butter

##### **Sesame Crusted Tilapia**

Bok Choy, Ginger-Soy Broth

##### **Orecchiette Pasta Alfredo**

Shrimp and Scallops

##### **Jumbo Crab Cakes (+4 per person)**

Lobster Sauce

#### Vegetarian

##### **Vegetarian Lasagna**

##### **Roasted Vegetable Penne Pasta**

Choice of Sauce: Rosé Alfredo or Garlic  
and Olive Oil

##### **Eggplant Parmesan**

Marinara Sauce

#### Poultry

##### **Chicken Piccata**

Lemon-Caper Butter

##### **Chicken Marsala**

Hearty Mushroom Sauce

##### **Chicken Parmesan**

Marinara Sauce

##### **Herb Rotisserie Chicken**

Natural Jus

##### **Tuscan Chicken**

Artichokes, Roasted Tomatoes, Au Jus

#### Beef & Pork

##### **Tournedos of Beef**

Red Wine Demi-Glace

##### **Top Sirloin Steak**

Crumbled Blue Cheese, Demi-Glace

##### **Red Wine Braised Beef Short Ribs**

Natural Jus

##### **Grilled Flank Steak**

Roasted Onions, Chimichurri Sauce

##### **Tender Beef Bourguignon**

Egg Noodles

##### **Pork Tenderloin Medallions**

Sour Cherry Glaze

# BUFFET DINNER (CONT.)

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## Sides

*Select two*

### Vegetables

Green Beans Amandine

Roasted Root Vegetables

Seasonal Vegetable Medley

Lemon-Garlic Asparagus

Broccoli, Lemon, and Shallots

Brussel Sprouts and Cauliflower  
*with Bacon Glaze*

Honey-Glazed Carrots

Sautéed Spinach with Mixed Vegetables

Oven-Roasted Broccoli

### Starches

Herb-Roasted Red Bliss Potatoes

Garlic Mashed Potatoes

Red Bliss Mash

Sweet Potato Mash

Wild Rice Pilaf

Orzo Rice Pilaf  
*with Fried Spinach*

Basmati Rice

Macaroni & Cheese

Olive Oil and Garlic Penne Pasta

Oven-Roasted Sweet Potatoes



## Desserts

*Select one*

Cheesecake  
*with Mixed Berry Compote*

Carrot Cake

Old-Fashioned Chocolate Cake

German Chocolate Cake

Tiramisu Cake

Brownies, Blondies, & Bars

Cannoli, Eclairs, or Napoleons

Assortment of Cupcakes

Mini Petite Sweets (+\$4 per person)

Homemade Pie

*Choice of: Key Lime, Dutch Apple,  
Lemon Meringue, Pecan, Apple,  
or Cherry*

*Additional desserts can be found on page 22*

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# THEMED BUFFETS

*Beverages to include  
Lemonade, Iced Tea, Coffee,  
and Hot Tea*

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## **The All-American**

Choice of One Soup: Beef and Bean Chili or  
New England Clam Chowder  
Choice of Three Salads: Mixed Greens Salad;  
Cole Slaw; Fruit Salad; Red Skinned Potato Salad;  
or Tomato, Cucumber, and Feta Salad  
Choice of Two Entrées: BBQ, Fried, or Herb-Roasted  
Chicken; St. Louis-Style Spare Ribs; Carolina Pulled  
Pork Barbecue; or Smoked Beef Brisket  
Roasted Green Beans  
Choice of Macaroni and Cheese or Steak Fries  
Apple and Cherry Pies  
Cookies  
\$32 per person  
+\$6 per additional entrée

## **The Lighter Side**

Artisan Dinner Rolls  
Butter Lettuce and Spinach Salad  
Tomatoes, Cucumbers, Carrots, Vidalia Onion  
Vinaigrette  
Fresh Fruit Salad  
Grilled Asparagus and Hearts of Palm  
Roasted Vegetables, Ciliegine Mozzarella, Basil  
Vinaigrette  
Grilled Lemon Chicken with Feta Cheese and  
Herb Vinaigrette  
Grilled Norwegian Salmon with Maple-Dijon Glaze  
Choice of: Lemon or Key Lime Tart  
\$29 per person



## **Backyard Barbeque**

Cole Slaw  
Mixed Greens Salad  
Carolina Pulled Pork  
Hamburgers and Hot Dogs  
Lettuce, Tomato, Onion, Condiments  
Potato Chips  
Watermelon  
Fresh Brownies and Cookies  
\$22 per person

## **Little Italy**

Choice of One Soup: Chicken and Artichoke  
or Minestrone  
Choice of Antipasto or Caprese Salad  
Choice of Caesar or Garden Salad  
Choice of Two Entrées: Tuscan Chicken  
Scaloppini with Red Wine Sauce, Baked  
Cod Puttanesca, Wild Mushroom or Cheese  
Ravioli with Basil Alfredo, or Meat or  
Vegetable Lasagna  
Balsamic Roasted Vegetables  
Roasted Orzo Rice Pilaf  
Tiramisu and Cannoli  
\$30 per person

# THEMED BUFFETS (CONT.)

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## Taco Bar

Caesar Salad  
Seasoned Ground Beef and Pulled Chicken  
Flour and/or Corn Tortillas  
Tex-Mex Rice and Black Beans  
Tomato, Salsa, Lettuce, Cheese, Sour Cream, Guacamole  
Coconut Custard Pie and Churros  
\$23 per person

## El Ranchero

*Mexican-Inspired Cuisine*  
Tortilla Soup  
Caesar Salad with Jicama and Lime-Caesar Vinaigrette  
Tomato, Onion, Cilantro, and Cotija Cheese Salad  
Tropical Fruit Salad  
Grilled Carne Asada with Peppers and Onions  
Chicken Flautas with Black Beans and Ranchero Sauce  
Blackened Mahi-Mahi with Mango Pineapple Salsa  
Spanish Rice  
Zucchini, Roasted Corn, and Cilantro Mojo  
Tres Leches Cake  
\$32 per person

## Tour of Asia

*Chinese, Korean, and Thai-Inspired Cuisine*  
Asian Greens with Sesame-Ginger Vinaigrette  
Vegetable Spring Rolls and Pork Pot Stickers with  
Sweet Chili and Soy Dipping Sauces  
Thai Chicken Kabobs with Coconut-Green Curry  
Crispy Orange Beef and Broccoli Stir Fry  
Korean Barbecued Norwegian Salmon with Bok Choy  
Choice of Steamed Rice or Fried Rice  
Fruit Tarts and Fortune Cookies  
\$32 per person  
*Add-on: Maki and Nigiri Sushi Display at Market Price*



## The Curry Corner

*Indian-Inspired Cuisine*  
Mixed Greens Salad  
Vegetable Samosas with Cilantro-Mint  
Chutney  
Chana Masala  
Butter Chicken  
Bengali Mustard Fish Curry  
Basmati Rice  
Naan Bread  
Fresh Fruit Tarts and Rice Pudding  
\$36 per person

## DESSERTS

*All desserts are made in our in-house bakery. Additional and custom desserts available upon request*

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### **\$8 per person**

#### **Molten Chocolate Cake**

*Served with Vanilla Ice Cream*

#### **Chocolate Espresso Bombe (GF)**

*Dark chocolate mousse with Kahlua & Espresso*

#### **Mocha Crunch Cake**

*Chocolate sponge, mocha mousse, pecan brittle, caramel crème*

#### **Fresh Fruit Tart**

#### **Key Lime Tart**

#### **Fresh Berries**

*Served with Whipped Cream*

#### **NY Style Cheesecake**

#### **Carrot Cake**

#### **Old-Fashioned Chocolate Cake**

#### **German Chocolate Cake**



#### **Tiramisu Cake**

#### **Brownies, Blondies, & Bars**

#### **Cannoli, Eclairs, or Napoleons**

#### **Assortment of Cupcakes**

#### **Mini Petite Sweets**

**(+\$4 per person)**

#### **Homemade Pie**

*Choice of: Key Lime, Dutch Apple, Lemon Meringue, Pecan, Apple, or Cherry*

*All prices are subject to a 6% Virginia sales tax and 20% service charge  
All non-member events are subject to a food and beverage minimum.*

# BAR & BEVERAGES

*All bars require at least one bartender.  
Bartender fee is \$150 for four hours.*

## Consumption Bar

*A consumption-based bar is sponsored and paid for by the host. The host pays for the actual number of beverages served based on the following prices:*

House Brand Cocktails	\$7
Call Brand Cocktails	\$8
Premium Brand Cocktails	\$10.5+
House Wine	\$7.5
Imported Beer	\$5
Domestic Beer	\$4.5
IPA and Specialty Beer	\$8
Non-Alcoholic Beer	\$5
Juices	\$2.75
Soft Drinks	\$2.75

## By-the-Hour Open Bar

*An open bar is sponsored by and paid for by the host on a per-person, per-hour basis. Unlimited quantities of beverages are served within the hours specified.*

	<u>House</u>	<u>Call</u>	<u>Premium</u>
First Hour	\$14	\$17	\$22
Add'l Hour	\$9	\$11	\$14



## House Wine by the Bottle

*Choice of Pinot Grigio, Chardonnay, Rose, Pinot Noir, Merlot, or Cabernet Sauvignon  
Serves ~5 glasses*

**\$32 per bottle**

## House Champagne by the Bottle

*Serves ~8 toasts*

**\$35 per bottle**

## Non-Alcoholic Sparkling Cider

*By the bottle. Serves ~8 toasts*

**\$19 per bottle**

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# BAR & BEVERAGES (CONT.)

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## Liquor

### **Premium Brands**

Grey Goose or Ketel One Vodka  
Bombay Sapphire Gin  
Crown Royal Canadian Whiskey  
Johnnie Walker Black or Chivas Regal Scotch Whiskey  
Mount Gay Rum  
Maker's Mark Bourbon  
Hornitos Tequila

### **Call Brands**

Absolut or Stolichnaya Vodka  
Tanqueray Gin  
Seagrams VO or Canadian Club Rye Whiskey  
Johnnie Walker Red or Dewars Scotch Whiskey  
Captain Morgan or Bacardi Rum  
Jack Daniels Whiskey  
Jose Cuervo Tequila

### **House Brands**

Smirnoff Vodka  
Gordon's Gin  
Bacardi Light Rum  
House of Stuart Scotch  
Seagram's 7 Crown Whiskey  
Jim Beam Bourbon  
Montezuma Tequila



## Beer *Select up to four*

Bud Light  
Miller Light  
Coors Light  
Corona  
Yuengling  
Stella Artois  
Sun's Out Hops Out IPA  
*+\$2 per person per hr*

## Wine

Pinot Grigio  
Chardonnay  
Rose  
Pinot Noir  
Cabernet Sauvignon

*Substitutions are permitted and may result in an additional cost  
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## BAR & BEVERAGES (CONT.)

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### Wine List

#### Champagne & Sparkling

Nicolas Feuillatte Reserve Exclusive Brut, Champagne, France	\$60
Veuve Clicquot Yellow Label Champagne Brut, Champagne, France	\$90

#### White Wines

Santa Margherita Pinot Grigio, Trentino-Alto Adige, Italy, 2016	\$45
Ferrari-Carano Chardonnay, Sonoma County, CA, 2017	\$48
Sonoma-Cutrer Chardonnay, Russian River Ranches, CA, 2016	\$45
Louis Latour Chardonnay, Pouilly-Fuisse, France, 2016	\$55
Jordan Chardonnay, Russian River Valley, CA, 2016	\$60
Domaine Lafage Miraflores Rose, France	\$45

#### Red Wines

Franciscan Estate Magnificat, Napa Valley, CA, 2015	\$75
King Estate Pinot Noir, Willamette Valley, OR, 2016	\$50
Belle Glos 'Eulenloch' Pinot Noir, Napa Valley, CA, 2016	\$75
Stags' Leap Merlot, Napa Valley, CA, 2016	\$50
Franciscan Estate Cabernet Sauvignon, Napa Valley, CA 2018	\$45
Jordan Cabernet Sauvignon, Alexander Valley, CA, 2015	\$100

### Specialty Cocktails    *Select up to two, charged on consumption*

#### ICC Mojito, \$12

*Bacardi White Rum, Homemade Simple Syrup, Muddled Mint, & a splash of Sprite and Lime Juice*

#### New Fashion, \$12

*Knob Creek Bourbon, Simple Syrup, & Flavored Bitters poured over Large Ice Cube*

#### Berry Lemonade, \$11

*Grey Goose Vodka, Patron Citronge, Simple Syrup, Raspberries, & Lemonade*

#### Punch Drunk Love, \$11

*Jose Cuervo Tequila, Blue Curacao, Lime, & Pineapple Juice finished w/ Club Soda*

#### Moscow Mule, \$12

*Tito's Vodka w/ Ginger Beer & Lime Juice over crushed Ice in a Traditional Copper Mug*

#### Aperol Spritz, \$12

*Prosecco & Aperol over Ice with Sliced Orange Wheel*

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