

BUFFET/STATION MENU

APPETIZERS

Choose at least 3 from any combination of categories

Or

You may substitute salad options

Platinum Options:

\$3.50 per person each selection

Mini Beef Wellington
Beef and Roasted Red Pepper Skewers
Thai Chicken and Pineapple Skewers with spicy peanut sauce
Mini Crab Cakes
Mini Salmon Cakes with Lemon Caper Sauce
Shrimp Skewers
Smoked Virginia Ham on rosemary biscuits
Teriyaki Scallops with water chestnuts and pickled ginger wrapped in Bacon
Asparagus with Prosciutto and Feta Cheese in puff pastry
Chilled steamed shrimp and cocktail sauce
Southern Pecan Cream Cheese Cheddar and Bacon Bake w/crackers
Chicken wrapped in Bacon with Brown Sugar and Chili Rub
Shrimp and Grit Tarts
Mini Meatloaf Muffins with Mashed Potato top, with bacon bits

\$3.00 per person each selection

Bruschetta topped with mozzarella, Beef Tenderloin, Roma Tomatoes & Basil Pesto
Hot Artichoke Dip served with crostini
Hot Crab Dip with assorted breads
Meatballs with Molasses Barbeque Sauce or Wine Sauce
Roasted Chicken Salad with crackers or in puff pastry tarts
Marinated Shrimp Louisiana
Spicy Shrimp and Cheese Dip in puff pastry tarts
Dates with Asiago cheese wrapped in Bacon
Roasted Chicken Salad in puff pastry tarts
Creamy Chicken Tortilla Soup
Watermelon rind pickle wrapped in bacon
Tuscan Dip
Reuben Dip

Gold Options:

\$2.50 per person each selection

Bruschetta topped with mozzarella Roma Tomatoes & Basil Pesto
Hot Virginia Dip
Hot Mexican Rotel Dip and Tortilla chips
Three layer Mexican dip and tortilla chips
Baby Portabellas with sausage stuffing or crab stuffing
Savory sausage cheese and olive stuffed puffed pastry bites
Pineapple wrapped in bacon with brown sugar/chili baste
Tomato pie
Roasted Brussel sprouts, with hot bacon pepper jam, wrapped in bacon, and rolled in brown sugar on skewers

Silver Options:

\$1.50 per person each selection

Assorted cheeses and crackers, Baked brie with Kahlua, Brown Sugar and Pecan topping
Basil-Garlic Marinated Olives and Mushrooms
Cream Cheese with Pepper Jelly or Apple Cranberry Relish
Garden Veggies with dip
Seasonal Fruits and dip
Spinach Dip with sweet breads or crackers
Spinach/Artichoke Dip with sweet breads or crackers

SALADS

\$2.50 per person

Choose at least 1 or substitute another side item

Tossed Salad with choice of one dressing if pre-set; two dressings if on buffet

Broccoli Salad with red onions bacon and raisins

Summer Corn Salad

Caesar Salad

Spinach Salad, red onions, sliced boiled egg, with Hot Bacon Dressing

Baby greens with cranberries, mandarin oranges, glazed nuts, Raspberry Vinaigrette

Above salads served in glow martini glasses for an additional \$1.50 per person or served in clear acrylic martini glasses for an additional \$1.00 per person

\$4.00 per person

Dirty Martini Salad with spring mix salad greens, cherry tomatoes, red onion, sliced olives. Dressing: Shallots, olives, white wine vinegar, vodka (optional), lemon juice, olive oil. Served in a clear acrylic martini glass with salt rim

ENTREES:

Choose 2 entrees. Each item is priced separately.

If you only want to select one entrée, the price will double as the serving size will double.

Beef:

Beef Tenderloin - hand-carved and served with Béarnaise sauce and horseradish sauce \$10.00

Roasted Beef brisket \$10.00

Beef Burgundy \$8.00

Beef Pot Roast \$8.00

Beef with onions peppers and creamy tomatoes over cheese noodles or rice \$7.00

Chicken:

Chicken Cordon Bleu \$10.00

Dijon Crusted Parmesan Chicken Breast \$10.00

Chicken with mushrooms and artichoke hearts in a sherry cream sauce \$10.00

Chicken with Sundried Tomato Cream Sauce \$8.00

Chicken Marsala \$8.00

Chicken Picata \$8.00

Marinated Chicken \$8.00

Oven Fried Chicken \$7.00

Pork:

Pork Tenderloin – glazed \$10.00

Pork tenderloin with honey mustard sauce \$10.00

Pork Loin roasted with rosemary & garlic, wrapped in bacon \$8.00

Barbeque Pork with special sauce \$7.00

Ham - Sliced Virginia Smoked \$7.00

Seafood:

Whole Salmon with lemon caper butter sauce or cucumber dill sauce \$10.00

Shrimp and Scallops in cream sauce over puff pastry shells \$10.00

Shrimp and Grits \$10.00

Pasta

Spaghetti with meatballs and meat sauce \$8.00

Lasagna with meat sauce \$8.00

Roasted Vegetable Lasagna \$8.00

Chicken and broccoli alfredo \$8.00

Spaghetti with meat sauce \$7.00

Baked Spaghetti with cheese topping \$7.00

Baked Ziti with meat sauce \$7.00

Stir Fry \$10.00 pp

Choice of: stir fry chicken, stir fry beef, stir fry pork (Stir Fry Shrimp – add \$2.00 pp);

Stir fry vegetables; Fried rice, yum yum sauce

VEGETABLES/SIDES

Choose at least two (or may delete salad and select three)

Platinum Options

\$3.00 per person each selection

Asparagus with hollandaise sauce
Cauliflower - Frosted cauliflower - tangy mayo/mustard/cheese topping
English peas with mushrooms and pearl onions in a cream sauce over puffed pastry shells
Potato Station - baby baked potatoes or Mashed Potatoes with grated cheese, sour cream, bacon bits. May add Mashed sweet potatoes (\$1.00)
Roasted Brussel Sprouts

Gold Options:

\$2.50 per person each selection

Fresh Corn on the cob
Potatoes - scalloped
Potato Salad (homemade - mustard/mayo based)
Potato Salad (homemade - mayo based)
Roasted Red Potatoes – Smashed and sprinkled with cheese

Silver Options:

\$2.00 per person each selection

Baked Apples
Baked beans
Black Eyed Peas
Broccoli Casserole
Cabbage (boiled or fried)
Carrots
Cole Slaw
Corn, whole kernel
Corn Pudding
Green Beans with ham
Green Peas
Lima Beans
Mac and Cheese
Pasta Salad - mayo based
Pasta Salad - Italian based
Potatoes - Garlic Mashed
Potatoes - Roasted Red
Potatoes - Baked
Rice - Long Grain and Wild
Rice Pilaf
Rice Pudding
Squash Casserole
Squash Cornbread
Stewed Tomatoes
Sweet Potatoes – Candied, baked or Mashed
Vegetable Medley Roasted with balsamic glaze *(not suggested if you choose veggies and dip as an appetizer)*

BREAD

Mixed rolls and croissants

\$1.50 pp

SPECIALTY STATIONS

Pasta Buffet: \$15.00 pp (Substitute for 2 Entrees)

- Choice of Two: Cold Mediterranean Pasta Salad with olives, feta cheese, ;
Mayo based pasta salad with tomatoes, cucumbers, onions, peppers
Lettuce, tomatoes, cucumbers, onions, green peppers, 2 dressings
Antipasto salad
- Choice of Two: Baked ziti or Penne with ground beef, Italian sausage, roasted vegetables
Baked spaghetti
Baked Lasagna (either beef, chicken or Roasted vegetable)
Italian Sausages with Onions, Peppers,
- Garlic bread and hot garlic bread sticks

You may choose this station in place of two entrees

Mexican/Taco Station \$10.00 pp (substitute for one entrée)

- Shredded Lettuce, tomatoes, olives, ground beef, onions, peppers, jalapenos
Fajita beef, fajita chicken, cooked onions and peppers
Sour cream, guacamole, cheddar cheese, salsa
With soft and hard taco shells, taco salad shells, and flour tortillas
Mexican Rice
Refried beans
Black beans

Children's Station: \$8.00 pp (15 or more children).

- Chicken nuggets - honey mustard sauce - ketchup - barbeque sauce
Or Hot Dog Station – mustard, ketchup, pickle relish

Sides: Choice of two: French fries, mashed potatoes, mac and cheese, Baked Beans

*children's station available for children under 10 years of age. **No charge for children 3 and under.**

Children 4-10 years old are charged at the children's station price unless they eat an adult meal.

DESSERTS

- Brownie bites \$15 per dozen
Cookies - assorted \$15 per dozen
Chocolate truffles - assorted \$15 per dozen
Strawberries with Brandy dipped in Chocolate \$20 per dozen
Pies - assorted \$2.50 individual small pies; \$20 whole pie
Cheesecake - assorted \$3.00
Cheesecake pops \$2.00 each
Chocolate cups with fresh raspberry mousse \$1.50 each
Banana Pudding in truffle bowl \$2.50 pp; in mini dishes \$3.00 pp;
Strawberry Shortcake in truffle bowl \$2.50 pp; in mini bowls \$3.00 pp
Cake push ups (regular and mini) \$25 per dozen regular; \$20 per dozen mini
Cake pops (in bags with ribbon); (Sold by the dozen) Pick two flavors if more than 3 dozen. \$20 per dozen add for individual boxes \$0.50 per box
Macaroons - \$18 per dozen

BEVERAGES

\$1.50 each selection

***Water in decanter furnished at no charge**

- Hot chocolate
Hot apple cider
Sweet Tea
Coffee
Lemonade
Regular fruit punch

Champagne punch with strawberries - peaches - mandarin oranges - peach schnapps & asti spumante. Approximately 30 cups per bowl. Recommended 3-4 cups per person. Priced per bowl @ \$60.00

SANDWICHES - ETC.

Hot Dogs \$2.00
Hot Dogs with chili \$2.50
Hot Sausages \$2.50
Hot Sausages with chili \$3.00
Chicken Salad Sandwiches \$7.00
Tuna Salad Sandwiches \$7.00
Grilled Hamburgers \$7.00
Pork Barbeque \$7.00
Grilled Cheeseburgers \$7.50
Smoked Virginia Baked Ham Sandwiches \$7.00
Grilled Reuben Sandwiches - Pastrami - Corned Beef - Swiss Cheese - onions - sauerkraut - Russian Dressing on Rye \$8.00
Turkey Sandwiches \$7.00
SANDWICHES & BURGERS: Include mayo - mustard - tomatoes - onions - pickles - lettuce - buns and white or wheat bread; HOT DOGS: Include mayo - mustard - onions - pickle relish - yellow relish. Cole Slaw added for \$0.50

ADDITIONAL CHARGES FOR TAX AND GRATUITY ON ALL FOOD & BEVERAGES, INCLUDING CAKES:

*There is a 5.3% Virginia Sales Tax; a 6.5% Local Meals Tax if served in Lynchburg
And an 18% gratuity added to the total food and beverage charge*

Prices do include food and service for 100 people or more

Delivery, setup and cleanup additional and depends upon difficulty

Additional charges will apply for distances over 30 miles from our shop location

BARTENDING SERVICES

We are Serv-Safe Certified to serve alcoholic beverages but do not provide alcohol. You must provide all alcohol and deliver it to the venue and furnish coolers or tubs and ice for alcoholic beverages. You must also obtain a Virginia ABC banquet license and provide that for display at the event.

Bartending Service available \$25.00 per hour for length of reception plus one hour for set up and one hour for break down of Bar.
One bartender up to 100 people. Two bartenders 101-200.

ADDITIONAL CHARGES FOR TIME

We allow 4-1/2 hours for your event from the time the ceremony or event starts. (We arrive prior to that to set up but charge for the event time only) Should your event exceed 4-1/2 hours there will be a \$250.00 charge per hour or portion thereof added to your contract and will be due and payable within 10 days following your event unless arrangements are made prior to the event.

REMOVAL OF ALCOHOLIC BEVERAGES

It is the responsibility of the bride and groom to remove all alcoholic beverages following the event. Should any be left behind they will be disposed of. We will not assume responsibility for removing, storing and returning it to you.

REMOVAL OF FLORAL ARRANGEMENTS

We try to put the floral arrangements in disposable containers so that you can take them at the end of the night and encourage you to do so as they are disposed of after the event if they are left. The non-disposable containers are our property and are on loan to you for your event. Should any of our non-disposable containers be removed from the premises by you or your guests, you will be responsible for replacing them.

WEDDING CAKES:

Pricing starts at \$4.50 per serving for a rough buttercream cake; \$5.00 per serving for a simple fondant cake.

Hand piping, stenciling and intricate detail is extra and priced pursuant to the design.

Carved cakes start at \$7.00 per serving with a \$125 minimum.

CAKE FLAVORS:

Traditional White
Almond Vanilla Pound
Wild Strawberry Champagne
Chocolate
Dark Chocolate Coffee Frappe
Red Velvet
Dreamsicle
Key Lime
Banana
Peanut Butter and Jelly

Premium (Add \$0.50 per serving)

Carrot w/pineapple
Italian Cream
Blackberry Wine
Applesauce Spice
Banana Walnut

FILLINGS AND FROSTINGS:

Vanilla
Almond Vanilla
Chocolate
Wild Strawberry Champagne with fresh strawberries
Strawberry Lemonade (Lemon curd with strawberries in buttercream)
Strawberry Margarita (Lime curd with strawberries in buttercream)
Cherries Jubilee (Cherries and brandy in buttercream)
Hazelnut
Irish Cream
Amaretto
White Chocolate Raspberry Chambord
Key Lime
Mocha
White chocolate Grand Marnier
White chocolate cream cheese
Peanut Butter Buttercream
Dark Chocolate Salted Caramel
Ganache (Add \$0.50 per serving)
White Chocolate Ganache
Dark Chocolate Ganache

