

# Catering Menu

## Butlered Hors d' Oeuvres

**\$3 per piece**

(minimum 20 pieces of each item selected)

### **Stuffed Mushrooms (GF)**

Spinach | Artichoke | Goat Cheese

### **Caprese Tart (V)**

**2 per person**

Fresh Mozzarella | Tomato | Basil Pesto |  
Balsamic Glaze

### **House-made Barbecue Meatballs**

**2 per person**

Barbeque Sauce

### **Grilled Teriyaki Chicken Skewers**

### **Mini Virginia Ham Biscuits**

Honey Mustard Butter | Three Onion Marmalade

### **Mini Crab Cakes**

Charred Jalapeno Remoulade

### **Watermelon Prosciutto Bite (GF)**

Candied Jalapeno

(seasonal April - September ONLY)

### **Roasted Red Pepper Tapenade (V)**

petite naan bread

### **Beef Tenderloin Crostini**

Pear Compote

### **Baked Brie Bites (V)**

Honey Plum Jam | Candied Pecans

### **Cucumber & Smoked Salmon (GF)**

Cucumber Slices | Caper & Cream Cheese Mousse |  
Pink Peppercorns

### **Hereford Beef Tenderloin Crostini**

Pink Peppercorn | Beet & Goat Cheese Mousse |  
Smoked Sea Salt Crostini

### **Chicken Tostada**

Fresh Guacamole | Homemade Salsa |  
Crispy Corn Tortilla | Goat Feta | Micro-cilantro

## Stationary Displays

(Platters serve 20 guests)

### **Shrimp Cocktail**

Cocktail Sauce

60 pieces total \$150

### **Virginia Oyster Station**

Seasonal Mignonette | Cocktail Sauce |  
Fresh Horseradish | Hot Sauce | Lemons  
40 Oysters \$90

### **Smoked Salmon Board (GF)**

House Cured Salmon | Pickled Red Onions  
Capers | Dill Crème Fraiche \$90

### **Edwards Bacon, Chesapeake Crab & Spinach Dip**

French Bread \$90

### **Terra di Siena Charcuterie Board (GF)**

Tuscan Salami | Salami Picante | Fennel salami |  
Olives | Whole Grain Mustard | French Bread \$90

### **Selection of Local Cheeses (GF)**

Grapes | Preserves | French Bread | Honey \$85

### **Domestic Cheese Board (GF)**

(Cheddar, Swiss, Pepperjack)

Grapes | Preserves | French Bread \$70

### **Seasonal Fruit Platter (GF) \$60**

### **Homemade Baked Pimento Cheese**

French Bread \$55

### **Seasonal Vegetable Platter**

Green Goddess Dressing \$45

### **Roasted Garlic Hummus**

Pita Chips \$45



# Plated Dinner

\$59 per person

## Soup or Salad

(Select One)

### **Manakintowne Mixed Green Salad**

Pickled Vegetables | Heirloom Tomatoes  
Petit Verdot Reduction

### **Caprese Salad**

Baby Arugula | Heirloom Tomatoes | Fresh Mozzarella |  
Olive Oil | Basil | Balsamic Glaze

### **Caesar Salad**

Roasted Tomatoes | Focaccia Croutons | Parmesan Cheese

### **Basil Tomato Bisque**

Crouton | Basil

## Main Course Selection

(Select Two)

### **Pan Seared Rockfish**

Roasted Leek | Grapefruit Cream Sauce

### **Grilled Atlantic Salmon**

Citrus Compote Butter

### **Brasstown New York Strip**

Sour Cherry Demi-Glace

### **Joyce Farms Chicken Marsala**

Urban Choice Mushrooms

### **Jerk Spiced Berkshire Pork Loin**

Whole Grain Mustard Cream Sauce

### **Garden Tomato Penne**

(Vegetarian)

Cauliflower | Bell Peppers | Broccoli | Cremini Mushrooms |  
Onion

### **Hereford Farms Grilled Filet Mignon**

(\$10 upcharge per person)

Charred Green Onions

## Selection of Two Sides

Macaroni & Cheese

Basmati Rice Pilaf

Roasted Brussels Sprouts

Butter Whipped Potatoes

Roasted Baby Yukon Potatoes

Sautéed Baby Green Beans & Carrots

Grilled Seasonal Vegetables

**Additional Side \$5 Per Person**

## Desserts

(Select one)

### **Strawberry Shortcake**

Lemon Glaze | Chantilly Cream | Fresh Strawberries

### **Brownie Parfait**

Brownie | Whipped Cream | Chocolate Mousse

Duet Main Course \$69 Per Person (half portions of each menu course selection).

11% Local and State taxes on food and beverage not included in pricing.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness,  
especially if you have certain medical condition(s)

# Buffet Dinner

\$53 per person

## Soup or Salad

(Select One)

### **Manakintowne Mixed Green Salad**

Pickled Vegetables | Heirloom Tomatoes  
Petit Verdot Reduction

### **Caprese Salad**

Baby Arugula | Heirloom Tomatoes | Fresh Mozzarella |  
Olive Oil | Basil | Balsamic Glaze

### **Caesar Salad**

Roasted Tomatoes | Focaccia Croutons | Parmesan Cheese

### **Basil Tomato Bisque**

Crouton | Basil

## Main Course Selection

(Select Two)

### **Chicken Florentine**

Baby Spinach | Heirloom Tomatoes |  
White Wine Cream Sauce

### **Grilled Atlantic Salmon**

Citrus Compote Butter

### **Joyce Farms Chicken Marsala**

Urban Choice Mushrooms

### **Jerk Spiced Berkshire Pork Loin**

Whole Grain Mustard Cream Sauce

### **Garden Pasta**

(Vegetarian)

### **Hereford Farms Grilled Filet Mignon**

(\$5 upcharge per person)

Sour Cherry Demi-Glaze | Oyster Mushrooms

### **Pecan Smoked Beef Brisket**

Homemade Barbeque Sauce

## Selection of Two Sides

Macaroni & Cheese

Basmati Rice Pilaf

Roasted Brussels Sprouts

Butter Whipped Potatoes

Roasted Baby Yukon Potatoes

Sautéed Baby Green Beans & Carrots

Grilled Seasonal Vegetables

**Additional Side \$5 Per Person**

## Desserts

(Select one)

### **Strawberry Shortcake**

Lemon Glaze | Chantilly Cream | Fresh Strawberries

### **Brownie Parfait**

Brownie | Whipped Cream | Chocolate Mousse

Three Main Courses \$65 Per Person (two sides).

11% Local and State taxes on food and beverage not included in pricing.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness,  
especially if you have certain medical condition(s)

# Lunch Packages

\$35 per person buffet

\$39 per person plated

## **Package 1**

(Choice of two)

### **Mixed Green Salad**

Pickled Vegetables | Heirloom Tomatoes  
Petit Verdot Reduction

-or-

### **Cobb Salad**

Bacon | Hard Boiled Egg | Avocado | Tomato |  
Blue Cheese | Ranch Dressing

### **Joyce Farms Grilled Chicken**

Lemon Herb Sauce

### **Berkshire Pork Loin**

Urban Choice Mushroom Sauce

### **Roasted Potatoes**

Roasted Pesto | Baby Potatoes

### **Mini Corn on the Cobb**

Thyme & Rosemary Butter

## **Package 2**

(Choice of two)

### **Pecan Smoked Brisket**

### **Berkshire Pulled Pork**

### **Joyce Farms Pulled Chicken**

#### **Served with:**

Housemade BBQ Sauce | NC Vinegar BBQ Sauce |  
Carolina Gold

Slider Buns

Housemade Potato Salad & Coleslaw

Macaroni & Cheese

## **Tavern Lunch Buffet**

\$25 per person

### **Mixed Green Salad**

Pecans | Dried Cranberries | Croutons | Raspberry Vinaigrette

### **Selection of Gourmet Sandwiches**

#### **Caprese**

Sliced Tomatoes | Fresh Mozzarella | Basil Pesto | Baby Arugula  
| French Baguette

#### **Roasted Turkey**

Roasted Fresh Turkey | Lingonberry Preserves | Roasted Garlic  
Mayonnaise | Brie | Apples | French Baguette

#### **Roast Beef**

House-Roasted Angus Beef Sirloin | Oven-Roasted Tomato |  
Pickled Red-Onion | Baby Arugula | Smoked Gouda |  
Horseradish Sauce | French Baguette

### **Selection of Cookies**

## **Desserts**

(\$5 per person)

### **Strawberry Shortcake**

Lemon Glaze | Chantilly Cream | Fresh Strawberries

### **Brownie Parfait**

Brownie | Whipped Cream | Chocolate Mousse

Tavern Lunch Buffet & Buffet or Plated Lunch are available from

11:00 am to 3:00 pm

# Breakfast Packages

## **Continental Breakfast Buffet**

\$15 per person

### **Seasonal Fruit Platter**

#### **Croissants**

Butter | Chocolate

#### **Bagels**

Cream Cheese

#### **Variety of Greek Yogurt**

Strawberry | Blueberry | Vanilla

## **Hot Breakfast Buffet**

\$20 per person

(Selection of Three)

### **Misty Morning Farm Scrambled Eggs with Cheese**

#### **Biscuits & Gravy**

Buttermilk Biscuits | Saw Mill Gravy Sausage

#### **Edwards Applewood Smoked Bacon**

#### **Edwards Surry Sausage**

#### **Seasonal Fruit Platter**

#### **Vegetable Frittata**

# Beverage Package

## Full Beverage Station

\$7 per person for 4 Hours  
\$9 per person with afternoon refresh

Canned Soda  
Sprite | Coke | Diet Coke

Coffee  
Regular | Decaffeinated

Iced Tea

Filtered Ice Water

## Limited Beverage Station

\$5 per person for 4 Hours  
\$7 per person with afternoon refresh

Coffee  
Regular | Decaffeinated

Iced Tea

Filtered Ice Water

## **Snacks**

Selection of 2: \$4 per person  
Selection of 4 : \$6 per person

**Popcorn**  
**Kind Bars**  
**Nut Mix**  
**Cookies**

# Bar Menu

## Host Bar

(Beverages are charged to the master account per drink, on consumption)

Soda: \$3  
Beer: \$6

Tier 1 Liquor: \$8  
Tier 2 Liquor: \$10

Wine by the Bottle: Pricing Varies

## Cash Bar

(Beverages are sold on a cash basis to the guests and are inclusive of taxes)

Soda: \$3  
Beer: \$6

Tier 1 Liquor: \$9  
Tier 2 Liquor: \$11

Tier 1 Williamsburg Winery Wine: \$7 a glass  
Tier 2 Williamsburg Winery Wine: \$9 a glass

## Open Bar Packages

(Paid by host/client on a 3-hour event)

Tier 1 Liquor & Beer: \$16  
Tier 2 Liquor & Beer: \$24

Tier 1 Wine Package: \$20 per person  
Tier 2 Wine Package: \$30 per person  
(Wine Club members receive a free upgrade to tier 2 wine package)

*Bartender Fee: \$125 flat fee, per bartender (applied to host and cash bar). Minimum of two (2) consecutive hours. One (1) bartender per 50 guests*

## White Wines by the Bottle (Seasonal)

ROS Canned Dry Rose	\$8
GOV Governor's White	\$15
MSN A Midsummer Night's White	\$19
ROS Wessex Hundred Dry Rose	\$24
CHA Stainless Steel Chardonnay	\$24
VIO Virginia Viognier	\$24
CRE Wedmore Place Cremant (Sparkling)	\$24
ACT Acte 12 Chardonnay	\$27
PEM Petit Manseng	\$27
WVO Wessex Hundred Viognier	\$33

## Red Wines by the bottle (Seasonal)

TSR Two Shilling Red	\$15
ACS Arundell Cabernet Sauvignon	\$19
SPC Jamestown Settlers' Spiced Wine	\$19
BAC Barrel Aged Virginia Claret	\$24
WMR Wessex Hundred Merlot	\$24
APO Apogeo Malbec	\$31
WPV Wessex Hundred Petit Verdot	\$37
TRI Trianon	\$45
GAR Gabriel Archer Reserve	\$47
ADG Adagio	\$80

## Tier 1: Liquor

Vodka- Smirnoff  
Scotch- J & B  
Rum- Bacardi Superior  
Gin- Beefeater  
Whiskey- Seagram's Vo  
Bourbon- Jim Beam

## Tier 2: Liquor

Vodka- Absolut  
Gin- Tanqueray  
Rum- Captain Morgan  
Bourbon- Maker's Mark  
Whiskey- Crown Royal  
Scotch- Johnnie Walker Black Label

## Beer Package Includes (Select Three)

Alewerks Superb IPA  
Bud Light  
Shocktop  
Truly Hard Seltzer  
Alewerks Weekend Lager  
Bold Rock Cider  
O'Connor El Guapo Agave IPA  
Blue Moon Belgian White