



The Main Event

A beautiful venue is the appetizer.

Flawless cuisine is the main event.

Where the sense of taste and smell confirm what your other senses have been whispering all along.

Transforming a feast for the eyes into a feast, period.



BEVERAGE PACKAGE

PLATINUM BAR PACKAGE

Maker's Mark Bourbon, Bombay Sapphire Gin, Grey Goose Vodka, Chivas Regal Scotch
Bacardi Rum, Crown Royal Whisky, Sweet Vermouth, Dry Vermouth, House Select Chardonnay
House Select Cabernet Sauvignon, Bud Light, Michelob Ultra, Land Shark, Seasonal Brew
Assorted Soda and Juices

UP TO TWO HOURS	\$20 PER PERSON
EACH ADDITIONAL HOUR	\$5 PER PERSON

PREMIUM BAR PACKAGE

Jack Daniels Bourbon, Seagram's Gin, Absolut Vodka, Dewar's Scotch
Bacardi Rum, Seagram's 7 Whisky, Sweet Vermouth, Dry Vermouth, House Select Chardonnay
House Select Cabernet Sauvignon, Michelob Ultra, Bud Light, Land Shark, Seasonal Brew
Assorted Soda and Juices

UP TO TWO HOURS	\$18 PER PERSON
EACH ADDITIONAL HOUR	\$4 PER PERSON

WINE AND BEER BAR PACKAGE

House Select Chardonnay, House Select Cabernet Sauvignon
Michelob Ultra, Bud Light, Land Shark, Seasonal Brew
Assorted Sodas and Juices

UP TO TWO HOURS	\$14 PER PERSON
EACH ADDITIONAL HOUR	\$3 PER PERSON

SODA AND WATER BAR PACKAGE

Coke, Diet Coke, Sprite, Ginger Ale

UP TO THREE HOURS	\$4 PER PERSON
EACH ADDITIONAL HOUR	\$2 PER PERSON

BLENDERS PACKAGE

Classic Lime Margherita, Strawberry, Peach, Mango, Strawberry Daiquiri, Rum Runner, or Banana
Select two flavors of:
75 Person Minimum

UP TO TWO HOURS	\$6 PER PERSON
WITH ALCOHOL ADDED TO MIX	\$2 PER PERSON

CONSUMPTION AND CASH BAR PRICING

COCKTAILS	\$6
HOUSE WINE	\$6
DOMESTIC BEER	\$5
JUICES	\$3
SOFT DRINKS	\$2
BOTTLED WATER	\$2

Cash and Consumption Bars require one bartender per every 100 guests,
\$150 Cash bar setup fee for four hours event and \$35 for each additional hour.

Cash and Consumption Bars do not contribute to your Food and Beverage Minimum
and do not qualify for the non-profit discounts.

ALL FOOD AND BEVERAGE IS SUBJECT TO 20% STAFFING CHARGE AND APPLICABLE VIRGINIA STATE TAXES.



TRAY PASSED HORS D' OEUVRES

HOT

- Mini Crab Cakes** with Remoulade Sauce
- Vegetable Egg Roll** and Ponzu Dipping Sauce
- Bacon Wrapped Scallops**
- Beef Hibachi Skewers**
- Hawaiian Chicken Kabobs**
- Crunchy Brioche with Confit of Duck**, Zinfandel Poached Craisins Crumbled Bleu Cheese and Frisee
- Jerk chicken Sate** with Zesty Jamaican Spices, Red Peppers and Mango Dipping Sauce
- Thai Pork Satay** served with Fresh Cilantro and Roasted Pineapple Chili Dip
- Miniature Margherita Pizza** with Broccoli, Fresh Basil, House-made Smoked Tomato Sauce and Lime Salt
- Quesadilla** with Roasted Peppers, Monterey Jack Cheese, Chilies and Cilantro served with Guacamole

COLD

- Cold Poached Shrimp** with Horseradish Cocktail Sauce
- Beef Tenderloin** and Roasted Garlic Aioli Bruschetta, Sun-Dried Tomato Spread
- Seared Rare Local Tuna on Fresh Cucumber** with Soy Honey and Wasabi
- Cherry Tomato Stuffed** with Crispy Pancetta, Romaine Heart and Splash of Basil Aioli
- Inca inspired Shrimp** Drizzled with Tequila and Lime and Pumpkin Seed Dip
- House cured Salmon on Crispy Crostini** with Lemon Caper Cream Cheese Garnished with Dill
- Cucumber Cup of Gazpacho** and Basil Sprig
- Mini Phyllo Cups** filled with Red Onion Marmalade Crisp Parmesan and Port Poached Pears with Chèvre
- Tartlet of Honey-poached Pear and Bleu Cheese** with Scallion and Crumbled Cashews

(please select six items from above)

\$16 PER PERSON FOR ONE HOUR

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STATIONARY HORS D' OEUVRES

MASHED POTATO STATION

Roasted Garlic Mashed Potatoes and Mashed Sweet Potatoes
Crumbled Blue Cheese, Apple Wood Bacon, Caramelized Onions, Chives,
Sautéed Mushrooms, Roasted Corn, Cheddar Cheese, Sun-Dried Tomatoes,
Sour Cream, Butter and Bacon Bits

NACHO/TACO STATION

Spiced Ground Beef
Shredded Chicken
Hard Taco Shells and Tortilla Chips
Onions, Shredded Cheese, Tomatoes, Jalapeno's, Shredded Lettuce, Sour Cream, and Salsa

MAC AND CHEESE STATION

Classic Elbow Macaroni in a Cheddar Cheese Sauce
Orzo Pasta in a Fontina Cheese Sauce
Apple Wood Bacon, Caramelized Onion, Chives, Sautéed Mushrooms,
Roasted Corn, English Peas, Sun-Dried Tomatoes and Bacon Bits

SLIDER STATION

Beef Sliders and Chicken Sliders on Mini Kaiser Rolls
Assorted Sliced Cheeses, Ketchup, Mustard,
Mayonnaise, Sliced Tomato, Onion, and Pickles

SATAY STATION

Soy-Honey Beef Skewers
Lemongrass Scented Shrimp
Sesame Grilled Vegetables
Peanut, Spicy Teriyaki and Ginger Sesame Soy Dips

BRUSCHETTA STATION

Diced Tenderloin tossed with Fire Roasted Tomatoes
Spinach and Artichoke Spread
Tomato and Mozzarella
Olive Tapenade
Herbed Olive Oils and Parmesan Reggiano
Toasted Crostini, Italian, and Focaccia Breads

EACH STATION IS \$12 PER PERSON FOR ONE HOUR
Require a minimum of 25 guests.

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DINNER BUFFETS

THE LIGHT HOUSE

Baby Mixed Greens with Toasted Almonds, Craisins and Champagne Vinaigrette
BBQ Glazed Salmon
Chicken Breast with Penne Pasta, Spinach Fresh Vegetables and Basil Cream
Roasted Garlic Mashed Potatoes
Sautéed Haricot Verts
Dinner Rolls and Butter

MEDITERRANEAN

Tossed Caesar Salad with Herb Croutons and Shaved Parmesan Cheese
Olive Oil-Seared Chicken with Mixed Mushrooms, Herbs and White Wine Sauce
Pink Bay Shrimp and Mahi-Mahi with Asparagus Tips over Penne Pasta and Saffron Cream Sauce
Sautéed Vegetables with Garlic and Olive Oil and Manchego Cheese
Blue Cheese Polenta
Dinner Rolls and Butter

SOUTHERN HOSPITALITY

Fresh Baby Spinach with Sweet Red Onion, Sweet Strawberries and a Balsamic Reduction
Blackened Catfish
Slow Cooked Pork Roast with Carolina BBQ sauce
Southern Style Dirty Rice
Collard Greens
Coleslaw
Dinner Rolls and Butter

SOUTH OF THE BORDER

Caesar Salad with Roasted Corn, Spicy Croutons, Cucumber, Tomato,
Queso Blanco and Cilantro Vinaigrette
Arroz Con Pollo - Chicken in Saffron Rice
Beef or Carnitas (Pork) Fajita Station with Sautéed Peppers, Onions, Shredded Lettuce, Guacamole
Diced Tomatoes, Salsa Verde and Salsa Reinano
Spanish Rice with Sweet Onions, Roasted Peppers and Vine Ripe Tomatoes
Warm Black Beans with Green Onions, Diced Red and Yellow Peppers

PACIFIC RIM BISTRO

Chopped Napa Cabbage tossed with Carrots, Snow Peas,
Mirin Spiked Cucumbers, Crispy Noodles and Honey Sesame Dressing
Kung Pao Chicken
Ginger Beef with Snow Peas
House Fried Rice
Fresh Edamame with Sea Salt

FRENCH QUARTER

Spinach Salad with Baby Potatoes, Hard Boiled Eggs and Sherry Bacon Vinaigrette
Poulet Roti - Roasted Chicken with a Mushroom Demi Glaze
Crawfish and Andouille Sausage Gumbo with Sourdough Bread
Pommes de Terre au Gratin - Potatoes Au Gratin
Vegetable Ratatouille
Red Beans and Rice
Dinner Rolls and Butter

SOUTHERN BBQ PICNIC

Green Bean and Tomato Salad with Baby Spinach and Balsamic Vinaigrette
BBQ Chicken
Beef Short Ribs
Southern Potato Salad
Succotash
Corn Bread Muffins

(Please select one buffet from above)

DESSERT SELECTIONS

Lemon Bars
Assorted Cookies and Gourmet Brownies
Assorted Mini Cheesecakes
Assorted Mini Petit Fours
Assorted Dessert Bars

(Please select one dessert from above)

Iced Tea and Lemonade
Regular Coffee, Decaffeinated Coffee and Assorted Teas
Served with sugar, Equal, Sweet & Low, Splenda, Half and Half

ALL BUFFETS \$30 PER PERSON
Dinner buffets require a minimum of 30 guests.

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