



Cocktail Receptions

We're just going for drinks.

How often have you heard that said?

When we serve cocktails, we're going for something more.

For elegance. And style.

Colorful hors d'oeuvres, stunningly prepared.

And pleasant, make-yourself-at-home style service.

That delivers fun, with a refreshing twist.



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

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|----------------------|-----------------|
| 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

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

SODA AND WATER BAR PACKAGE

Coke, Diet Coke, Sprite, Ginger Ale

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|----------------------|----------------|
| 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

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

CONSUMPTION AND CASH BAR PRICING

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|---------------|-----|
| 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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RECEPTION STATIONS

4 STATIONS AND DESSERT FOR 2 HOURS

CREOLE

Salad with Craisins, Toasted Almonds, Crumbled Blue Cheese and a Raspberry Vinaigrette
Andouille Sausage and Shrimp Skewers with Creole Mustard
Cajun Crawfish Risotto Cakes
Vegetable Ratatouille

ASIAN

Teriyaki Glazed Tofu and Beef Satay
Sesame Chicken Salad with Cashews
Stir-Fry Vegetables
Asian Noodles with Sauté of Bok Choy, Snow Peas and Carrots

SOUTH OF THE BORDER

Spinach and Arugula Salad with Fire-Roasted Red Peppers, Corn Relish and Cilantro Pesto
Taco Station with Seasoned Ground Beef and Shredded Chicken
Hard Corn Taco Shells
Shredded Lettuce, Diced Red Onions, Diced Tomatoes, Sour Cream, and Guacamole
Refried Beans
Spanish Rice with Sweet Onion, Roasted Peppers and Diced Tomatoes

SOUTHERN

Green Bean and Tomato Salad tossed in Balsamic Vinaigrette
Mini Pulled Pork Sandwiches
Carolina Slaw
Baby Mac and Cheddar Cheese
Seasoned Collard Greens

COMFORT

Iceberg Wedges with Diced Tomatoes, Crisp Bacon and Crumbled Blue Cheese
Rotisserie Baked Chicken Quarters
Green Bean Casserole
Cheesy Mashed Potatoes

MEDITERRANEAN

Caesar Salad with Herb Croutons and Shaved Parmesan Cheese
Chicken Cacciatore over Ziti
Sautéed Assorted Vegetables with Garlic and Olive Oil and Manchego Cheese
Herb-Roasted Red Potatoes

NORTH EAST

New England Clam Chowder
Roasted Chicken Breast with Apple Cranberry Relish
Corn on the Cob in Buttery Broth
Boston Baked Beans
Cheddar Mashed Potatoes
(please select four stations from above)

DESSERT STATION

Lemon Bars
Assorted Cookies and Gourmet Brownies
Assorted Mini Cheesecakes
Assorted Mini Petit Fours
Assorted Dessert Bars
(please select one dessert)

Regular Coffee, Decaffeinated Coffee and Assorted Teas
Served with Sugar, Equal, Sweet & Low, Splenda, Half and Half

\$45 PER PERSON FOR TWO HOURS
Minimum of 75 guests

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