



Group Tours

When you're catering to a group, it's not just about great food.

It's about timing.

About pricing.

About flexibility.

About pros who do more than serve hot meals, but embrace the unanticipated with a cool head.

Planning events that meet the needs of everyone can be a challenge.

But great locations and great service satisfy everybody's taste.



Box Lunches

Gourmet Box Lunch

Chicken Carbonara: grilled chicken breast with roasted red peppers, shredded romaine, tomato and parmesan peppercorn dressing on Focaccia bread

Tijuana Turkey Chipotle Club: roasted turkey with crisp bacon, lettuce, tomato and pepper jack cheese with a chipotle mayonnaise on a ciabatta

Tarragon Tuna Salad Wrap: creamy tuna salad with fresh tarragon, roasted red peppers rolled in a spinach tortilla with lettuce, tomato and crisp bacon

Crispy Chicken Cobb: crispy chicken tenders with bacon, romaine, tomatoes, crumbled blue cheese and peppercorn dressing on a Kaiser roll

Garden Vegetable Sandwich: vine ripe tomatoes, fresh mozzarella, basil, and black olive tapenade stacked on Focaccia bread

Grilled Portobello, red onion, lettuce, tomato, fresh chive goat cheese spread in a sun dried tomato wrap

(please select one from above)

Box Lunches include Sandwich, Chips, Whole Fruit, Cookie, and choice of Soft Drink or Bottled Water

\$13 PER PERSON

Regular Box Lunch

Turkey on white with cheddar cheese

Ham on wheat bread with Swiss cheese

(please select one from above)

Regular Box Lunch includes Sandwich, Chips, Cookie, and Bottled Water

\$10 PER PERSON

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



LUNCH BUFFETS

THE DELI BOARD

Roast Beef, Smoked Turkey Breast, and Baked Ham
Assorted Cheeses: Swiss, Cheddar, and Pepper Jack Cheese
Assorted Sliced Breads
Sliced Tomatoes, Leaf Lettuce and Red Onions
Mustards, Mayonnaise, Horseradish and Pickle Spears
Home-style Potato Salad
Bowtie Pasta Salad
Assorted Fresh Baked Cookies

THE LIGHT HOUSE

Baby Mixed Greens, Toasted Almonds, Craisins and Champagne Vinaigrette
BBQ Rubbed Alaskan Salmon
Parmesan Risotto
Sautéed Haricot Vert
Dinner Rolls and Butter
Lemon Bars

ITALIAN BISTRO

Chopped Romaine, Crumbled Feta, Cherry Tomatoes, Sliced Red Onions, Red Wine Vinaigrette
Penne Pasta with Melted Mozzarella, Beef Bolognese Sauce
Olive Oil and Balsamic Roasted Vegetables
Buttered Garlic Bread
Assorted Dessert Bars

BACKYARD COOK OUT

Grilled Hamburgers
Hot Dogs
Shredded Chicken BBQ
Lettuce, Tomato, Red Onion, Assorted Cheeses and Condiments
Home-Style potato salad
Baked Beans
Assorted Fresh Baked Cookies

SOUP AND SALAD

Chopped Romaine, Crumbled Feta, Cherry Tomatoes, Sliced Red Onions, Red Wine Vinaigrette
Grilled Vegetable and Orzo Salad with Balsamic Olive Oil Dressing and Fresh Basil
Soup du Jour
Fresh Baked Rolls and Butter
Fruit Skewers

PIZZA AND SALAD

Mixed Field Greens with Artichoke Hearts, Cucumber,
Plum Tomatoes, Sliced Shallots, Fresh Goat Cheese with White Balsamic Vinaigrette
Pepperoni pizza
Cheese pizza
Roasted Vegetable pizza
Assorted Fresh Baked Cookies

(Please select one from above)

ALL BUFFETS \$18 PER PERSON

Lunch Buffets requires a minimum of 25 guests

Lunch served for 1 hour

Unsweetened Iced Tea, Lemonade, Water included

DELUXE SOUTHERN BBQ

Baby Spinach, Green Beans and Tomatoes tossed with Balsamic Vinaigrette
BBQ Chicken, Ribs and Pork BBQ
Southern Potato Salad
Green Cole Slaw
Baked Beans
Corn Bread Muffins
Strawberry Short Cake

ADD \$5 PER PERSON

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SERVED LUNCH

SALADS

ROMAINE LETTUCE
Grape Tomatoes, Sliced Olives, Feta Cheese and Red Wine Vinaigrette

CAESAR SALAD
Tossed with Fresh Parmesan and Garlic Croutons

BABY MIXED LETTUCE
Pears, Walnuts, Goat Cheese, and Sweet Sherry Vinaigrette

(please select one from above for three course meal)

ENTREES

BBQ SALMON
Wild Rice and Sautéed Baby Green Beans

BLACKENED FLANK STEAK
Herb Roasted Baby Potatoes and Sautéed of Squash and Onions

ITALIAN SMOTHERED CHICKEN BREAST
Roasted Tomatoes, Artichoke Hearts, Kalamata Olives, Baby Spinach over a Feta Risotto, and Asparagus

GRILLED SHRIMP AND CHICKEN
Fresh Vegetables Smothering Dirty Rice

(please select one from above)

DESSERTS

Vanilla Bean Crème Brule Tarts
Apple and Cranberry Tarts
Southern Bread Pudding

(please select one from above)

Iced Tea, Lemonade and Ice Water

2 Course includes Entrée and Dessert \$22 PER PERSON
3 Course includes Salad, Entrée and Dessert \$28 PER PERSON
LUNCH BUFFETS REQUIRE A MINIMUM OF 20 GUESTS

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