

SPECIAL EVENTS AND HOLIDAY PARTY PLANNING



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Chef Stations

PRICED PER PERSON
 WITH AN OPTIONAL \$40 SERVING FEE

Pasta Stations: \$8.00

*Tortellini Pasta Tossed with Chunky Tomato
 Marinara Sauce & Pesto.*

or

*Penne Pasta Tossed with Vegetables and
 Alfredo Sauce.*

Salad Stations: \$6.50

*Baby Spinach with Shaved Manchego Cheese, Grilled Onions,
 and Port Wine Poached Pears in a Raspberry Vinaigrette.*

or

*Wild Field Greens Served with Shredded Carrots,
 Cherry Tomatoes, and Sliced Cucumbers.*

Carving Stations

PRICED PER ITEM WITH A \$40 CARVING FEE

Beef Round Carvery: \$250.00

*Certified Angus Top Round of Beef with Rolls and
 Condiments. Serves approximately 50 people.*

Turkey Breast Carvery: \$100.00

*Served with Rolls and Condiments
 for approximately 25 people.*

Beef Tenderloin Carvery: \$225.00

*Marinated and Grilled Choice Tenderloin with Rolls and
 Condiments. Serves approximately 25 people.*

Catering Menu

Cold Table Selections: Priced per tray

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| 1. Assorted Cheese Display | \$75.00 small \$150.00 large |
| 2. Seasonal Fresh Cut Fruit | \$75.00 small \$150.00 large |
| 3. Fresh Vegetable Crudite | \$75.00 small \$150.00 large |
| 4. Whole Poached Salmon Display | market price. |

Hors d'oeuvres: Priced per 50 pieces

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| 5. Norwegian Smoked Salmon | \$100.00 |
| 6. Crab & Cream Cheese Rangoon | \$60.00 |
| 7. Crab & Brie Fondue | \$125.00 |
| 8. Mini Crab Cakes | \$125.00 |
| 9. Coconut Shrimp | \$90.00 |
| 10. Scallops Wrapped in Bacon | \$115.00 |
| 11. Virginia Ham Biscuits with Dijon | \$75.00 |
| 12. Smoked Turkey Breast with Cranberry on Croissant | \$75.00 |
| 13. Roast Beef Biscuits with Horseradish | \$75.00 |
| 14. Mini Beef Wellington | \$120.00 |
| 15. Mini Burgers | \$100.00 |
| 16. Chicken Quesadillas | \$75.00 |
| 17. Skewered Herb Chicken | \$85.00 |
| 18. Hot Chicken Wings | \$45.00 |
| 19. Virginia Barbecue Bruschetta | \$65.00 |
| 20. Vegetable Springroll | \$60.00 |
| 21. Mini Assorted Quiche | \$60.00 |
| 22. Spanakopita | \$65.00 |
| 23. Roasted Veggie Wraps with White Bean Hummus | \$45.00 |
| 24. Vegetarian Quesadillas | \$50.00 |
| 25. Spinach Artichoke Dip with Flat Bread | \$100.00 |

Hors d'oeuvres: Priced by pound or count

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|-------------------------------------|-----------------------------|
| 26. Shrimp Cocktail | \$20.00/lb (15-20 count) |
| 27. White Pizza with Shiitake Bacon | \$10.00 (per 10 inch pizza) |
| 28. Margherita Pizza | \$10.00 (per 10 inch pizza) |

Sweet Selections: Priced per 50 Pieces

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| 29. Assorted Mini French Pastries | \$110.00 |
| 30. Chocolate Covered Strawberries | \$110.00 |
| 31. Walnut Chocolate Chunk Brownie Bites | \$75.00 |
| 32. Petit Fours | \$110.00 |
| 33. Buttercake Bites | \$65.00 |
| 34. Assorted Tartlets | \$75.00 |

CATERING MENU IS FOR USE IN
 THE CLUB AND VICTORIAN LOUNGE ONLY.

MENU SELECTIONS ARE PLATED, BUT AVAILABLE
 PASSED UP TO 4 ITEMS WITH A \$40 BUTLER FEE.

PLEASE KEEP IN MIND THAT DAIRY & SEAFOOD
 CANNOT BE TAKEN HOME AFTER THE EVENT.

ALL BEVERAGE PACKAGES ARE PRICED ON A PER
 CONSUMPTION BASIS.

The Victorian Lounge Occupancy: up to 75 guests

One of Richmond's treasures, located on our first floor, with genuine Victorian furniture standing in the glow of a gas fireplace.

Catered \$100 for 3 hours Simply Cocktails \$75 per hour

The Club Occupancy: 75-275 guests

Our exclusive private club has a separate entrance and is decorated with authentic stained glass, Victorian chandeliers, a turn of the century carved bar and features a state-of-the-art sound system and dance floor.

Catered \$500 for 3 hours with a minimum catering purchase of \$1000