

Event Menu



Event Spaces

<i>Event Space</i>	<i>Banquet</i> <i>Seated function where each guest has a seat. Foods may be presented as a buffet or plated.</i>	<i>Reception</i> <i>Stand-up social function where beverages and light foods are served. Foods may be presented on small buffet tables or passed by servers.</i>
<i>The Lodge</i>	100	150



RECEPTION

APPETIZERS (MINIMUM 30 PEOPLE)

CROSTINIS | PRICES PER PIECE

SHAVED RIBEYE OF BEEF, HORSERADISH CREAM, FRIED SHALLOT, HERBS | \$3

APPLEWOOD BACON, ROASTED TOMATO, CHIPOTLE AIOLI, LOCAL HYDROPONIC GREENS | \$2

ROASTED TOMATO, BASIL RICOTTA CHEESE, BALSAMIC | \$2

FRENCH BRIE, SMOKED PROSCIUTTO, MAINSTREET FARMSTEAD HONEY | \$3

TARTS | PRICES PER PIECE

SWEET ONION, GRUYERE CHEESE, FRIED SHALLOT TART | \$2

APPLEWOOD BACON, CHEDDAR CHEESE CUSTARD TART | \$3

POACHED PEAR, CINNAMON RICOTTA CHEESE, CRANBERRY COMPOTE TART | \$2

SKEWERS | PRICES PER PIECE

SWEET MELON, SMOKED PROSCIUTTO, LOCAL HONEY | \$2

GRILLED MEDLEY OF VEGGIES, BALSAMIC GLAZE | \$2

CHICKEN SATAY SKEWER, SWEET AND SPICY KOREAN CHILI | \$2

GRILLED EAST COAST SHRIMP, SLAW | \$4

SHOOTERS | PRICES PER PIECE

TOMATO BISQUE, GRILLED CHEESE CROUTONS, PARMESAN CHEESE IN A SHOT GLASS | \$2

CHILLED WATERMELON GAZPACHO, MINT, FETA IN A SHOT GLASS | \$2

SPOONS | PRICES PER PIECE

SHRIMP AND GRITS, RELISH ON A SPOON | \$3

AVOCADO, TOMATO, LIME VINAIGRETTE, PICKLED JALAPENOS ON A TORTILLA CHIP | \$2

BITES | PRICES PER PIECE

BEEF & PORK MEATBALL WITH MARINARA & PARMESAN | \$4

SPANAKOPITA SPINACH, FETA, PHYLLO DOUGH | \$4

VEGETABLE SPRING ROLLS, KOREAN BBQ SAUCE | \$4

HYDRAULION PRETZEL BITES, 40 MILE CHEESE, HYDRAULION WHOLE GRAIN MUSTARD | \$2

A CUSTOMARY 20% GRATUITY AND 11.8% FOOD & BEVERAGE TAX WILL BE ADDED TO PRICES.



RECEPTION

HAPPY HOUR TRAYS & PLATTERS (MINIMUM 20 PEOPLE)

SLIDER TRAY | \$15 PER PERSON

PLEASE SELECT THREE FROM THE FOLLOWING:

3NB PULLED PORK BBQ, SLIDER BUN

LOCAL BEEF BURGER, AMERICAN CHEESE, MINUTE MAN PICKLE, KETCHUP, SLIDER BUN

HONEY HOT SAUCE FRIED CHICKEN, SLIDER BUN

VEGETARIAN BLACK BEAN BURGER, SLIDER BUN

ARTISANAL CHEESE & CHARCUTERIE PLATTER | \$22 PER PERSON

SELECTION OF ARTISANAL CHEESES, SEASONAL GARNISHES, CRACKERS, CURED MEATS, OLIVES, ASSORTMENT OF PICKLED CHUTNEY, HYDRAULION MUSTARD

SEASONAL CRUDITE & HUMMUS PLATTER | \$12 PER PERSON

FRESH VEGETABLES, FRIED PITA, SEASONAL HUMMUS, RANCH DRESSING, HONEY MUSTARD, SEASONAL TOPPINGS

ASSORTED FRESH FRUIT PLATTER | MARKET PRICE & MARKET AVAILABILITY

MARKET DISPLAY OF SEASONAL FRESH FRUITS, HONEY YOGURT DIPPING SAUCE

IT'S CHIPPY | \$10 PER PERSON

TORTILLA CHIPS, FIRE ROASTED SALSA, PICO DE GALLO, BLACK BEAN SALSA

ADD HOUSEMADE GUACAMOLE | \$5 PER PERSON

ADD 40 MILE CHEESE SAUCE | \$3 PER PERSON

PRICES ARE PER PERSON AND MUST BE ORDERED FOR THE GUARANTEE. A CUSTOMARY 20% GRATUITY AND 11.8% FOOD & BEVERAGE TAX WILL BE ADDED TO PRICES.

RECEPTION

STATIONS (MINIMUM 20 PEOPLE)



TEX-MEX BAR | \$18 PER PERSON

FLOUR TORTILLAS, CORN TORTILLA CHIPS, SEASONED GROUND BEEF, FIRE ROASTED SALSA, 40 MILE CHEESE SAUCE, TOMATOES, BLACK BEAN SALSA, SOUR CREAM, SLICED ONIONS, SHREDDED CHEDDAR CHEESE

ADD CITRUS BRAISED CHICKEN | \$2 PER PERSON

ADD GUACAMOLE | \$4 PER PERSON

MAC & CHEESE BAR | \$10 PER PERSON

BAKED MAC & CHEESE

ASSORTED TOPPINGS: TOMATOES, SCALLIONS, JALAPENOS, CHEESY CRUNCH, FLAMING HOT CHEETOS, ROASTED BROCCOLI

ADD CHOPPED BACON | \$3 PER PERSON

ADD SMOKED PULLED PORK | \$3 PER PERSON

ADD GRILLED CHICKEN | \$3 PER PERSON

PASTA STATION | \$12 PER PERSON

CHEESE RAVIOLI, MARINARA SAUCE, PARMESAN, BASIL

BAKED ALFREDO PENNE PASTA

ASSORTED TOPPINGS: CRUSHED RED PEPPER, OREGANO, PARMESAN

ADD GRILLED CHICKEN | \$3 PER PERSON

SALAD STATION | \$12 PER PERSON

MIXED GREENS AND SPINACH

ASSORTED TOPPINGS: CHERRY TOMATOES, CUCUMBERS, CARROTS, RED ONION, BACON BITS, CHEDDAR CHEESE, PARMESAN, CROUTONS

ASSORTED DRESSINGS: BALSAMIC, RANCH, HONEY MUSTARD

ADD GRILLED CHICKEN | \$3 PER PERSON

MAXIMUM STATION SERVICE TIME OF TWO HOURS. PRICES ARE PER PERSON. A CUSTOMARY 20% GRATUITY AND 11.8% FOOD & BEVERAGE TAX WILL BE ADDED TO PRICES.



RECEPTION

\$55 PER PERSON (MINIMUM 40 PEOPLE)

STARTERS

SHAVED RIBEYE STEAK, HORSERADISH CREAM, FRIED ONION STRAWS ON CROSTINI
ROASTED TOMATO, HOUSE RICOTTA CHEESE, BALSAMIC ON CROSTINI

ARTISANAL CHEESE & CHARCUTERIE PLATTER

SELECTION OF AWARD-WINNING CHEESES, CURED MEATS, SEASONAL GARNISHES,
CRACKERS, CURED MEATS, ASSORTMENT OF PICKLED CHUTNEY, HYDRAULION
MUSTARD

HERB CRUSTED PRIME RIB CARVING STATION

BRIOCHE BUNS, HORSERADISH, AU JUS, HYDRALION MUSTARD, CHIMICHURRI

SALAD STATION

MIXED GREENS AND SPINACH

ASSORTED TOPPINGS: CHERRY TOMATOES, CUCUMBERS, CARROTS, RED ONION,
BACON BITS, CHEDDAR CHEESE, PARMESAN, CROUTONS

ASSORTED DRESSINGS: BALSAMIC, RANCH

PASTA STATION

CHEESE RAVIOLI, MARINARA SAUCE, PARMESAN, BASIL

BAKED ALFREDO PENNE PASTA

ASSORTED TOPPINGS: CRUSHED RED PEPPER, OREGANO, PARMESAN

LIGHT BITES

CHOCOLATE MOUSSE

BANANA PUDDING

SERVED WITH WATER GROWLERS. MAXIMUM STATION SERVICE TIME OF TWO HOURS. PRICES ARE PER PERSON. A CUSTOMARY 20% GRATUITY AND 11.8% FOOD & BEVERAGE TAX WILL BE ADDED TO PRICES. CHILDREN AGES 0-3 FREE, 4-12 ½ OFF BUFFET PRICE.



RECEPTION

SWEET & SNACK STATIONS (MINIMUM 20 PEOPLE)

MAKE YOUR OWN S'MORES | \$6 PER PERSON

GRAHAM CRACKERS, HERSHEY'S CHOCOLATE BARS, MARSHMALLOWS
STERNOS AND STICKS FOR ROASTING INCLUDED

FINGER FOOD DESSERTS | \$5 PER PERSON

ASSORTED COOKIES AND BROWNIES

LIGHT BITES | \$5 PER PERSON

CHOOSE TWO FROM THE FOLLOWING:

CHOCOLATE MOUSSE

BANANA PUDDING

CARAMEL APPLE TRIFLE

SEASONAL COBBLER | \$5 PER PERSON

OPTIONS AVAILABLE BASED ON SEASON:

PEACH COBBLER, APPLE COBBLER, BERRY COBBLER

MAXIMUM STATION SERVICE TIME OF TWO HOURS. PRICES ARE PER PERSON. A CUSTOMARY 20% GRATUITY AND 11.8% FOOD & BEVERAGE TAX WILL BE ADDED TO PRICES.



DINNER

BUFFETS (MINIMUM 30 PEOPLE)

SMOKEHOUSE BBQ | \$32 PER PERSON

POTATO BUNS & SOUTHERN BUTTERMILK BISCUITS WITH BUTTER
FRESH SEASONAL FIELD SALAD | MIXED GREENS, TOMATO, CUCUMBER, GARLIC
CROUTONS, SHAVED RED ONION, RANCH DRESSING & BALSAMIC VINAIGRETTE
PULLED PORK BBQ
PULLED BBQ CHICKEN
40 MILE BAKED MACARONI & CHEESE
BAKED BEANS
COLESLAW
MINUTE MAN PICKLES
CAROLINA BBQ SAUCE
ALABAMA BBQ SAUCE
ROOT BEER BBQ SAUCE
ASSORTED COOKIES & BROWNIES

ADD SMOKED BEEF BRISKET | \$8 PER PERSON

SOUTHERN COMFORT | \$35 PER PERSON

CORNBREAD WITH BUTTER
FRESH SEASONAL FIELD SALAD | MIXED GREENS, TOMATO, CUCUMBER, SHAVED
RADISH, GARLIC CROUTONS, SHAVED RED ONION, RANCH DRESSING & BALSAMIC
VINAIGRETTE
SOUTHERN FRIED CHICKEN
40 MILE BAKED MACARONI AND CHEESE
SOUTHERN STYLE GREEN BEANS WITH BACON
COLLARD GREENS
SEASONAL COBBLER

ADD ST. LOUIS BABY BACK RIBS | \$8 PER PERSON

ADD SHRIMP & GRITS | \$5 PER PERSON

ADD VANILLA ICE CREAM FOR COBBLER | \$5 PER PERSON

SERVED WITH WATER GROWLERS. MAXIMUM BUFFET SERVICE TIME OF TWO HOURS. PRICES ARE PER PERSON. A CUSTOMARY 20% GRATUITY AND 11.8% FOOD & BEVERAGE TAX WILL BE ADDED TO PRICES. CHILDREN AGES 0-3 FREE, 4-12 ½ OFF BUFFET PRICE.



DINNER

BUFFETS (MINIMUM 30 PEOPLE)

FAMILY DINNER | \$38 PER PERSON

ASSORTED ROLLS WITH BUTTER

FRESH SEASONAL FIELD SALAD | MIXED GREENS, TOMATO, CUCUMBER, GARLIC CROUTONS, SHAVED RED ONION, RANCH DRESSING & BALSAMIC VINAIGRETTE

BEEF TENDERLOIN , AU JUS, BEARNAISE SAUCE, ONION STRAWS

ALL NATURAL ROASTED AIRLINE CHICKEN BREAST, CHICKEN AU JUS, HERB BUTTER

HERB MASHED POTATOES

BROCCOLI & CHEDDAR CASSEROLE

ROASTED SEASONAL VEGETABLE MEDLEY

FLOURLESS CHOCOLATE CAKE

ADD HERB & PANKO CRUSTED PAN SEARED HADDOCK | \$8 PER PERSON

SERVED WITH WATER GROWLERS. PRICES ARE PER PERSON. A CUSTOMARY 20% GRATUITY AND 11.8% FOOD & BEVERAGE TAX WILL BE ADDED TO PRICES. CHILDREN AGES 0-3 FREE, 4-12 ½ OFF BUFFET PRICE.



BRUNCH

BUFFETS (MINIMUM 25 PEOPLE)

BRUNCH | \$20 PER PERSON

SOUTHERN BUTTERMILK BISCUITS AND JAM

FRESH FRUIT DISPLAY

FRESH SEASONAL FIELD SALAD | MIXED GREENS, TOMATO, CUCUMBER, GARLIC CROUTONS, SHAVED RED ONION, RANCH DRESSING & BALSAMIC VINAIGRETTE

ROASTED POTATOES

SCRAMBLED EGGS

CRISPY APPLEWOOD BACON

BOURBON BAKED FRENCH TOAST WITH SEASONAL TOPPINGS

ADD CHICKEN AND WAFFLES | \$5 PER PERSON

ADD GOSE MOSAS - SEASONAL SOUR BEER MIXED WITH ORANGE JUICE | \$8 PER PERSON

SERVED WITH WATER GROWLERS. PRICES ARE PER PERSON. A CUSTOMARY 20% GRATUITY AND 11.8% FOOD & BEVERAGE TAX WILL BE ADDED TO PRICES. CHILDREN AGES 0-3 FREE, 4-12 ½ OFF BUFFET PRICE.



BEVERAGES

PACKAGE BARS (MINIMUM 25 PEOPLE)

PACKAGE BARS DO NOT INCLUDE SHOTS OR SHOOTERS.

BEER, CIDER, WINE PACKAGE CURRENT DRAFT BEERS ON TAP, SEASONAL CIDER, HOUSE RED WINE, HOUSE WHITE WINE, HOUSE ROSE, HOUSE PROSECCO, UNCOOL NON-ALCOHOLIC BEER, NON-ALCOHOLIC BEVERAGES
2 HOURS \$20 PER PERSON
3 HOURS \$30 PER PERSON
4 HOURS \$40 PER PERSON

BEER, CIDER, WINE, COCKTAILS PACKAGE CURRENT DRAFT BEERS ON TAP, SEASONAL CIDER, HOUSE RED WINE, HOUSE WHITE WINE, HOUSE ROSE, HOUSE PROSECCO, UNCOOL NON-ALCOHOLIC BEER, HANDCRAFTED THREE NOTCH'D COCKTAILS, NON-ALCOHOLIC BEVERAGES
2 HOURS \$35 PER PERSON
3 HOURS \$45 PER PERSON
4 HOURS \$55 PER PERSON

HOSTED BAR OR CASH BAR

DRAFT BEERS | \$7-\$9 PER BEER
COCKTAILS | 10-\$12 PER DRINK
WINES | \$9-\$10 PER GLASS

DRINK TICKETS

BEER, WINE, CIDER | \$10 PER DRINK
BEER, WINE, CIDER, COCKTAILS | \$12 PER DRINK

WINE PER BOTTLE

WILLIAMSBURG WINERY CAB BLEND | \$35 PER BOTTLE
WILLIAMSBURG WINERY VIOGNIER | \$35 PER BOTTLE
HOUSE RED | \$25 PER BOTTLE
HOUSE ROSE | \$25 PER BOTTLE
HOUSE WHITE | \$25 PER BOTTLE

NON-ALCOHOLIC BEVERAGES

ASSORTED SOFT DRINKS TO INCLUDE PIBB XTRA, COCA-COLA, MINUTE MAID LEMONADE, ICED TEA, SPRITE, DIET COKE, COCA-COLA ZERO, CRAFT GINGER BEER, CRAFT, ROOT BEER, CRAFT CREAM SODA | CHARGED ON CONSUMPTION

COFFEE STATION | \$5 PER PERSON

SHENANDOAH JOE REGULAR COFFEE, HALF & HALF, ASSORTED SWEETENERS
ADDITIONAL CREAMERS AVAILABLE UPON REQUEST

PRICES ARE PER PERSON AND MUST BE ORDERED FOR THE GUARANTEE. A CUSTOMARY 20% GRATUITY AND 11.8% FOOD & BEVERAGE TAX WILL BE ADDED TO PRICES.



GENERAL INFORMATION

MENU SELECTIONS AND PRICING

MENU SELECTIONS AND PRICES ARE SUBJECT TO CHANGE BUT MAY BE CONFIRMED UP TO THREE MONTHS PRIOR TO YOUR EVENT. OUR BANQUET MENUS OFFER SEASONAL SELECTIONS AND ARE UPDATED THROUGHOUT THE YEAR, BASED ON PRODUCT AVAILABILITY. MENU SELECTIONS SHOULD BE CONFIRMED AT LEAST TWO WEEKS IN ADVANCE.

GRATUITY & SALES TAX

ALL FOOD & BEVERAGE, RENTAL ITEMS, AUDIO VISUAL AND ROOM RENTAL FEES ARE SUBJECT TO A CUSTOMARY GRATUITY AND FOOD AND BEVERAGE TAX IN EFFECT THE DATE OF YOUR EVENT. (CURRENTLY 20% GRATUITY AND 11.8% FOOD AND BEVERAGE TAX.)

FOOD SAFETY

THE RESTAURANT IS RESPONSIBLE FOR THE QUALITY AND FRESHNESS OF ALL FOOD PREPARED AND SERVED. DUE TO CURRENT HEALTH REGULATIONS, FOOD MAY NOT BE TAKEN OFF THE PREMISES AFTER IT HAS BEEN PREPARED AND SERVED TO GUESTS.

GUARANTEES

FINAL ATTENDANCE GUARANTEES FOR BANQUET FUNCTIONS MUST BE RECEIVED NO LATER THAN (3) BUSINESS DAYS IN ADVANCE OF THE EVENT. IF NO GUARANTEE IS RECEIVED BY THE ABOVE TIMELINE, THE EXPECTED NUMBER ON THE BANQUET EVENT ORDER WILL BE CONSIDERED THE GUARANTEE. CLIENT WILL BE RESPONSIBLE FOR THE GUARANTEED NUMBER OR ACTUAL NUMBER OF GUESTS SERVED, WHICHEVER IS GREATER.

DIETARY NEEDS & FOOD ALLERGY REQUESTS

OUR CULINARY TEAM IS VERY KNOWLEDGEABLE ABOUT DIETARY NEEDS AND FOOD ALLERGENS. WE ARE MORE THAN HAPPY TO ACCOMMODATE ANY DIETARY OR FOOD ALLERGY REQUEST. IF YOU HAVE ANY SPECIFIC REQUESTS PLEASE ADVISE YOUR EVENTS MANAGER DURING THE PLANNING PROCESS.