



VIRGINIA CROSSINGS

TAPESTRY COLLECTION  
BY HILTON

# BANQUET MENUS

# BREAKFAST



## CROSSINGS CONTINENTAL

17 Per Person • Minimum of 25 Guests

Sliced Seasonal Fruit  
Fresh Yogurt & House Made Granola  
Assorted Muffins & Danish  
Chef's Selection Breakfast Breads  
Orange & Cranberry Juices  
Freshly Brewed Regular & Decaffeinated Coffee  
Hot Tea Service

## STRAWBERRY HILL BUFFET

22 Per Person • Minimum of 30 Guests

The **Crossings Continental** plus accompanied by:  
Farm Fresh Eggs w/ Cheddar Cheese  
Breakfast Sausage & Crisp Bacon  
Griddle-Style Breakfast Potatoes w/ Peppers & Onions  
Cinnamon French Toast w/ Maple Syrup & Butter

## ENHANCEMENTS

4 Per Person

Spinach & Crab Frittata w/ Feta Cheese  
Cheese Blintz w/ Berry Compote  
House Smoked Salmon Display w/ Lemon, Capers, Chopped Egg & Red Onion  
Assorted Crepe Display w/ House Made Fillings

2019 prices are per person. A 20% service charge, 4% meal tax and 5.3% sales tax will be added to prices.

All prices are subject to change and/or substitution.

# BRUNCH



## SHENANDOAH VALLEY

47 Per Person • Minimum of 40 Guests

Sliced Seasonal Fruit

Chef's Selection Breakfast Breads, Muffins & Danish

Farm Fresh Eggs w/ Cheddar Cheese

Breakfast Sausage & Crisp Bacon

Griddle-Style Breakfast Potatoes w/ Peppers & Onions

Garden Greens Salad w/ Tomato, Cucumber & Carrots

Buttermilk Ranch & Balsamic Vinaigrette

Display of Grilled Vegetable Antipasto w/ Roasted Garlic Aioli

Fresh Rolls w/ Butter

Chef's Selection Cakes & Pies

Orange & Cranberry Juices

Iced Tea & Hot Service

Freshly Brewed Regular & Decaffeinated Coffee

## OMELET STATION

Made To Order • Attendant Included

Toppings include Cheddar Cheese, Bacon, Sausage, Mushrooms, Tomatoes, Peppers, Ham & Onions

2019 prices are per person. A 20% service charge, 4% meal tax and 5.3% sales tax will be added to prices.

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# BRUNCH

CONTINUED...



## CARVED ITEMS

### Select One

Honey-Cured Ham w/ Whole Grain Mustard\*

Turkey Breast w/ Sage Demi & Garlic Aioli\*

## ENTREES

### Select Two

Grand Marnier French Toast w/ Maple Syrup & Butter

Sausage Gravy w/ Buttermilk Biscuits

Cheese Blintz w/ Berry Compote

Searched Chicken w/ White Balsamic Gastrique

Roasted Pork Loin w/ Rosemary Apricot Chutney

Herb Crusted Salmon w/ Dill Cream

New York Strip w/ Natural Jus

## ENHANCEMENTS

### Priced Per Person

Belgian Waffles w/ Strawberry Preserves & Whipped Cream\* | 4

Virginia Eggs Benedict w/ Ham, Blue Crab & Tasso Hollandaise | 6

Slow Roasted Prime Rib w/ Horseradish Cream & Au Jus\* | 11

Chesapeake Peel & Eat Shrimp Display w/ Cocktail Sauce | 6

Champagne\* | 6

Mimosas\* | 6

Bloody Mary's w/ Garden Celery, Lemons & Limes\* | 6

\*Attended station may be requested for additional fee. Attendant fee of \$75 and Bartender fee of \$50/hour (two hour minimum) applies per station or bar. \$25 each additional hour. 2019 prices are per person. A 20% service charge, 4% meal tax and 5.3% sales tax will be added to prices.

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## DELI BOARD

**26 Per Person • Minimum of 15 Guests**

Garden Green Salad w/ Buttermilk Ranch & Balsamic Vinaigrette  
 Deli-Style Ham, Turkey & Roast Beef w/ Ciabatta Rolls & Condiments  
 Sliced Assorted Cheeses  
 Crisp Lettuce, Tomato, Sliced Red Onion & Pickle Spears  
 Chef's Selection Pasta Salad  
 Chef's Selection Potato Salad

## PARADE OF SALADS

**26 Per Person • Minimum of 20 Guests**

Herbed Grilled Chicken Salad  
 Tuna Salad w/ Pickled Relish  
 Seafood Salad w/ Dill  
 Baked Pita Chips & Ciabatta Rolls  
 Chef's Choice Composed Salad  
 Seasonal Fruit Salad w/ Flavored Yogurt

## WRAPS AROUND THE WORLD

**25 Per Person • Minimum of 20 Guests**

Fried Chicken Caesar w/ Parmesan  
 Virginia Ham & Swiss w/ Whole Grain Mustard Aioli  
 Turkey & Provolone w/ Pesto-Mayo  
 Creamy Cole Slaw  
 Red Bliss Potato Salad w/ Whole Grain Mustard  
 Chef's Choice Pasta Salad

All displayed lunches include iced tea service and Chef's selection of cookies and brownies.  
 2019 prices are per person. A 20% service charge, 4% meal tax and 5.3% sales tax will be added to prices.  
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DISPLAYED CONTINUED...



## GOURMET SALAD BAR

**24 Per Person • Minimum of 20 Guests**

Garden Greens w/ Buttermilk Ranch & Balsamic Vinaigrette, Sliced Beets, Carrots, Cucumber, Sunflower Seeds & Cheddar Cheese  
Tossed Caesar Salad w/ Crisp Croutons & Aged Parmesan  
Sliced Grilled Chicken  
Traditional Hummus w/ Baked Pita Chips  
Vegetable Crudité w/ Bleu Cheese Dressing

## ITALIAN DELI BOARD

**26 Per Person • Minimum of 30 Guests**

Salami, Pepperoni, Capicola & Ham w/ Ciabatta Rolls  
Shredded Lettuce, Diced Onion & Italian Vinaigrette  
Pesto Aioli, Assorted Mustards & Assorted Cheeses  
Caprese Salad w/ Basil & Balsamic Drizzle  
Antipasto Display w/ Grilled Vegetables, Parmesan, Roasted Peppers & Olives  
Traditional Cannoli

## BAKED POTATO BAR

**24 Per Person • Minimum of 30 Guests**

Baked Potatoes w/ Diced Grilled Chicken, Steamed Broccoli, Cheddar Cheese, Chopped Bacon, Green Onion, Creamy Boursin Cheese, Butter & Sour Cream  
Chili & Corn Bread  
Fresh Garden Greens w/ Buttermilk Ranch & Balsamic Vinaigrette  
Seasonal Salad Accompaniments  
Chef's Choice Composed Salad

All displayed lunches include iced tea service and Chef's selection of cookies and brownies.  
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## BOXED SANDWICH SELECTIONS

19 Per Person • Maximum of 3 Selections

Fried Chicken Caesar Wrap

Crispy Chicken w/ Romaine, Shredded Parmesan & Caesar Dressing

Roasted Turkey Wrap

Sliced Turkey w/ Diced Tomato Pesto Mayo & Provolone

Grilled Portobello on a Kaiser Roll

Balsamic Grilled Portobello, Baby Spinach w/ Roasted Garlic Mayo, Fresh Basil & Asiago Cheese

Italian Hoagie on Baguette

Select Italian Meats w/ Chopped Lettuce, Onion, Pepper & Tomato w/ Italian Dressing

Grilled Chicken Salad on Baguette

Herb Grilled Chicken w/ Diced Celery, Onions & Mayo

Ham & Swiss on a Kaiser Roll

Sliced Ham and Swiss w/ Whole Grain Mustard

Roast Beef on a Kaiser Roll

Sliced Roast Beef w/ Horseradish Mayo, Leaf Lettuce & Provolone

All boxed lunches include bagged chips, whole fruit, granola bar, cookie, and Bottled Water.  
2019 prices are per person. A 20% service charge, 4% meal tax and 5.3% sales tax will be added to prices.  
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### ENHANCEMENTS

- Slow Roasted Turkey Breast
- Honey Glazed Ham
- Baked Pork Loin

**\$5 Additional Per Person Per Item**

## BLUE RIDGE LUNCH BUFFET

34 Per Person • Minimum of 30 Guests

*Our Lunch Buffet is served with your choice of salad and entrée. Includes fresh rolls and butter, Chef's selection of two specialty salads, starch, vegetable and desserts. Also includes freshly brewed coffee, decaffeinated coffee, herbal teas and iced tea.*

### SALAD SELECTIONS *(select one)*

Garden Green Salad, Seasonal Accompaniments w/ Buttermilk Ranch & Balsamic Vinaigrette

Fresh Caesar Salad w/ Croutons & Aged Parmesan Cheese

### ENTRÉE SELECTIONS *(select two)*

Vegetarian Lasagna

Ricotta & Spinach Ravioli in Tomato Cream w/ Wilted Spinach

Chicken Alfredo over Pasta

Apple Cider Barbeque Chicken Breast

Seared Chicken Breasts w/ Lemon Caper Beurre Blanc

Pork Loin w/ Warm Peach Puree

Fried Pork Chops w/ Madeira Pan Gravy

Baked Cod w/ Lemon Pepper Butter

Oven Roasted Trout w/ Mediterranean Tapenade

Grilled Flank Steak w/ Red Wine Butter

Braised Beef Tips w/ Mushrooms & Burgundy Wine | \$1 Additional Per Person

Additional entrées and enhancements may be selected at \$5 per person per entrée.

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## HAMPTON PLATED LUNCH

Priced Per Person • Minimum of 25 Guests

*Our Plated Lunch is served with your choice of salad, entrée and dessert. Includes fresh rolls and butter and Chef's selection of starch and vegetable. Also includes freshly brewed coffee, decaffeinated coffee, herbal teas and iced tea.*

### SALAD SELECTIONS *(select one)*

Field Green Salad w/ Tomato, Cucumbers & Carrots

Wedge Salad w/ Bleu Cheese, Diced Tomato & Red Onion

### ENTRÉE SELECTIONS *(select one)*

Vegetarian Lasagna | 25

Gnocchi w/ Confit Tomato Cream & Wilted Spinach | 25

Grilled Chicken Marsala | 29

Seared Chicken Breast w/ Lemon Caper Beurre Blanc | 29

Sliced Pork Loin w/ Green Apple Chutney | 29

Baked Cod w/ Lemon Pepper Butter | 30

Citrus Glazed Salmon | 30

Petite Filet w/ Roasted Onion Demi | 36

### DESSERTS *(select one)*

New York Cheesecake w/ Berry Compote

Caramel Apple Pie w/ Whipped Cream

Bourbon Pecan Pie w/ Crème Anglaise

Seasonal Fruit Cup w/ Mango Yogurt

A maximum of two entrée selections may be ordered.

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# DINNER

## BUFFET



### WINDSOR DINNER BUFFET

45 Per Person • Minimum of 40 Guests

*Our Dinner Buffet is served with your choice of salad and entrée. Includes fresh rolls and butter, Chef's selection of two specialty salads, starch, vegetable and desserts. Also includes freshly brewed coffee, decaffeinated coffee, herbal teas and iced tea.*

#### SALAD SELECTIONS *(select one)*

Garden Green Salad w/ Buttermilk Ranch & Balsamic Vinaigrette

Fresh Caesar Salad w/ Croutons & Aged Parmesan Cheese

Tapestry Salad w/ Port Infused Cranberries, Lemon Chèvre, Candied Pistachios & Blueberry Vinaigrette

#### ENTRÉE SELECTIONS *(select two)*

Ricotta & Spinach Ravioli in Tomato Cream

Gnocchi w/ Pistou & Wilted Seasonal Greens

Seared Chicken Breasts w/ Rosemary Cream & Red Onion Marmalade

Grilled Chicken w/ Mushroom & Onion Ragout

Slow Roasted Pork Loin w/ Spiced Guava Reduction

Pistachio Crusted Cod w/ Lemon Cream

Salmon w/ Pesto & Creamy Sun Dried Tomato Sauce

Veal Marsala w/ Angel Hair Pasta

Dry Rubbed Beef Brisket w/ Smoked Demi | \$2 Additional Per Person

Grilled NY Strip w/ Cabernet Reduction | \$4 Additional Per Person

Hanger Steak w/ Confit Garlic Compound Butter | \$6 Additional Per Person

Additional entrées may be selected at \$5 per person per entrée.

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# DINNER

BUFFET CONTINUED...

## WINDSOR DINNER BUFFET ENHANCEMENTS

Priced Per Person

*To enhance your Dinner Buffet experience, we have Stations that may be added at an additional fee.*

### CULINARY STATION

Turkey Breast w/ Rosemary Demi & Garlic Aioli | 7

Honey Cured Ham w/ Assorted Mustards | 7

Hand Carved Herb Crusted Prime Rib w/ Horseradish Cream & Au Jus | 11

### PASTA STATION

Penne Pasta, Mushroom Ravioli & Tortellini, Marinara & Alfredo Sauces w/ Appropriate Accompaniments | 9



Stations may be attended for an additional fee. \$75 per attendant (minimum of 2 hours).  
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## MONTICELLO PLATED DINNER

Priced Per Person • Minimum of 30 Guests

*Our Plated Dinner is served with your choice of salad, entrée and dessert. Includes fresh rolls and butter and Chef's selection of starch and vegetable. Also includes freshly brewed coffee, decaffeinated coffee, herbal teas and iced tea.*

### SALAD SELECTIONS *(select one)*

Field Green Salad w/ Tomato, Cucumbers & Carrots

Fresh Caesar Salad w/ Croutons & Aged Parmesan Cheese

Tapestry Salad w/ Port Infused Cranberries, Lemon Chèvre, Candied Pistachio's & Blueberry Vinaigrette

### ENTRÉE SELECTIONS *(select one)*

Mushroom Ravioli w/ Herbed Cream | 35

Spinach & Boursin Stuffed Chicken Breast w/ Confit Tomato Beurre Blanc | 37

Chicken Piccata | 37

Pork Medallions w/ Mushroom Ragout | 37

Herb Crusted Salmon w/ Dill Cream | 38

Shrimp Scampi w/ Angel Hair Pasta | 39

Crab Cakes w/ Sunset Rémoûlade | 42

Grilled NY Strip w/ Horseradish Demi & Butter Leeks | 43

Seared Beef Tenderloin w/ Brandy & Peppercorn Demi Glaze | 52

### DESSERTS *(select one)*

New York Cheesecake w/ Berry Compote

Berry Tart w/ Crème Anglaise

Chocolate Ganache Torte w/ Raspberry Purée

Seasonal Fruit Cup w/ Pomegranate Yogurt

A maximum of two entrée selections may be ordered.

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# DINNER

PLATED CONTINUED...



## MONTICELLO PLATED DINNER DUETS & ENHANCEMENTS

Priced Per Person • Minimum of 30 Guests

*To enhance your Plated Dinner Buffet experience, we have perfectly paired duets and appetizers available to choose from.*

### DUETS

Grilled Chicken & Herb Crusted Salmon | 42

Seared Beef Tenderloin & Roasted Chicken | 50

Seared Beef Tenderloin & Herb Crusted Salmon | 52

Seared Beef Tenderloin & Jumbo Lump Crab Cake | 58

### APPETIZER COURSE

Caprese Salad w/ Cracked Black Pepper & Balsamic Drizzle | 6

Mushroom Ravioli w/ Herb Cream | 6

Chilled Shrimp w/ Classic Cocktail Sauce | 9

Lump Crab Cake w/ Sunset Rémoulade | 9

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# DINNER

THEMED



## TRADITIONAL BARBEQUE

**35 Per Person • Minimum of 40 Guests**

Homestyle Potato Salad  
Creamy Cole Slaw  
Tomato & Cucumber Salad w/ Dill  
Grilled Balsamic Portabellas  
Maple Accented Baked Beans  
Black Angus Burgers  
Quarter Pound Hot Dogs  
Assorted Cheeses, Lettuce, Tomatoes, Onions & Pickles  
Fresh Buns & Appropriate Condiments  
Cookies & Brownies  
Grilled Marinated Chicken & Veggie Burgers available at an additional \$4 per person



## TASTE OF VIRGINIA

**44 Per Person • Minimum of 40 Guests**

Fingerling Potatoes w/ Bacon Vinaigrette  
Fresh Collard Slaw w/ Pickled Shredded Carrots  
Field Greens Salad w/ Candied Pecans & Roasted-Apple Vinaigrette  
Cast Iron Corn Bread w/ Honey Whipped Butter & Apple Butter  
Buttered Corn on the Cob  
Sweet Potatoes Two Ways  
Grilled Ham Steaks w/ Whiskey Cider Glaze  
Cajun Rubbed Pork Loin w/ Mango Salsa  
Peanut Crusted Chicken w/ Mushroom-Sherry Sauce  
Bourbon Pecan & Apple Pies

All Themed Dinners include iced tea and lemonade service.

2019 prices are per person. A 20% service charge, 4% meal tax and 5.3% sales tax will be added to prices.

All prices are subject to change and/or substitution.

# DINNER

THEMED CONTINUED...



## ISLAND PICNIC

**48 Per Person • Minimum of 40 Guests**

Island Inspired Fruit Display  
Caribbean Cole Slaw  
Jamaican Red Potato Salad  
Citrus Spiced Vegetable Medley  
Red Beans & Rice  
Conch Fritters w/ Jalapeno Aioli  
Pulled Pork w/ Guava Barbeque  
Coconut Milk Curried Shrimp w/ Quinoa  
Jerk Chicken Breast w/ Pulled Thigh Meat & Chimichurri  
Pineapple Upside Down Cake & Lemon Coconut Cookies



## CHESAPEAKE

**55 Per Person • Minimum of 40 Guests**

Traditional Caesar Salad  
Duo of Oysters – VA Crossing Rockefeller & Creole Broiled  
Steamed Prawns w/ Spiced Tomato Lemon Compote  
Lump Crab Cakes w/ Sunset Rémoulade  
Grilled New York Strip w/ Natural Jus  
Fresh Catch of the Day  
Roasted Red Onion Cups w/ Marinated Seitan  
Green Beans w/ Onions  
Old Bay Parsley Potatoes  
Hush Puppies w/ Honey Butter  
Bananas Foster Cheesecake & Deep Dish Berry Tart

All Themed Dinners include iced tea and lemonade service.

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# RECEPTION



## SILVER PACKAGE

17 Per Person • Minimum of 20 Guests • Select Four Items

### CHILLED

- Boursin Crisp w/ Fried Prosciutto
- Tomato Bruschetta w/ Asiago Cheese
- Pesto Hummus on Fried Pita
- Barbeque Chicken Salad on Crostini
- Chesapeake Shrimp w/ Cocktail Sauce

## GOLD PACKAGE

20 Per Person • Minimum of 20 Guests • Select four items

### CHILLED

- Roasted Pork on Crostini w/ Red Onion Marmalade
- Crab & Jalapeno Salad on Pita Crisp
- Pesto Ricotta Crostini w/ Blistered Tomato
- Jerk Chicken Salad on Tostones w/ Pineapple Salsa

## PLATINUM PACKAGE

25 Per Person • Minimum of 20 Guests • Select four items

### CHILLED

- Smoked Salmon Tartare in Puff Pastry
- Lobster Salad on Sourdough w/ Peppered Bacon
- Ceviche on Plantain Crisp
- Mexican Street Corn on Avocado Toast

## PASSED HORS D'OEUVRES

### WARM

- Rueben Bites
- Steamed Vegetable Dumplings w/ Sweet & Sour Sauce
- Mini Calzones w/ Ricotta Cheese & Marinara
- Mini Beef Wellingtons

### WARM

- Chicken Cordon Bleu Bites w/ Pommery Mustard
- Crab Spring Rolls w/ Thai-Chili Dip
- Mushroom Vol-au-Vent
- Beef Satay w/ Korean Barbeque

### WARM

- Bacon Wrapped Scallops
- Lump Crab Cake w/ Sunset Rémoûlade
- Petite Lamb Chop w/ Pesto Bread Crumbs w/ Balsamic Drizzle
- Pork Belly Skewers w/ Jalapeno Jam

All Passed Hors D'oeuvres are based on a one hour service. Items may be displayed for an additional fee of \$3 per person.

Additional fee of \$25 an hour per Server for Reception lasting more than one hour.

2019 prices are per person. A 20% service charge, 4% meal tax and 5.3% sales tax will be added to prices.

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# RECEPTION

## DISPLAYED HORS D'OEUVRES



### CHILLED

**7 Per Person Each Item** | 3 Each Additional ½ Hour

Imported & Domestic Cheese w/ Grapes & Table Crackers

Fresh Seasonal Fruit w/ Yogurt

Mozzarella Salad w/ Tomatoes, Basil & Balsamic Reduction

Crisp Vegetable Crudit  w/ Buttermilk Ranch & French Onion Dip

Charcuterie Display

**9 Per Person Each Item** | 4 Each Additional ½ Hour

House Smoked Salmon w/ Traditional Accompaniments

Antipasto w/ Italian Meats, Sausages, Roasted Peppers, Olives, Mustards, Aioli

**18 Per Person Each Item** | 8 Each Additional ½ Hour

Chilled Shrimp w/ Classic Cocktail Sauce

Chesapeake Crab Claws w/ Sunset R moulade

Sesame Crusted Ahi Tuna w/ Pickled Ginger, Soy & Wasabi

### WARM

**8 Per Person Each Item** | 3 Each Additional ½ Hour

Artichoke & Spinach Dip w/ Artisanal Breads

Legend Brown Ale Cheddar Fondue w/ Ciabatta Chips

**10 Per Person Each Item** | 4 Each Additional ½ Hour

Nacho Station w/ Traditional Accompaniments

**12 Per Person Each Item** | 6 Each Additional ½ Hour

Chesapeake Crab Dip w/ Artisanal Breads

All Displayed Hors D'oeuvres are a minimum of 20 guests for one hour.

2019 prices are per person. A 20% service charge, 4% meal tax and 5.3% sales tax will be added to prices.

All prices are subject to change and/or substitution.

# RECEPTION

## ACTION & CARVED

### ACTION STATIONS

#### GRITS BAR

8 Per Person | 9 Each Additional ½ Hour

Creamy Stone-Ground Grits

Butter, Shredded Cheddar Cheese, Shredded Pepper Jack, Shrimp, Peppered Bacon, Onion, Peppers, Tomatoes, Jalapenos, Ham

#### GOURMET MASHED POTATOES

10 Per Person | 4 Each Additional ½ Hour

Red Skin Mashed & Sweet Potato Purée

Sour Cream, Scallion, Cheddar, Parmesan & Brie Cheeses, Bacon  
Brown Sugar & Cinnamon Sugar

#### PASTA STATION

12 Per Person | 6 Each Additional ½ Hour

Penne Pasta, Tortellini, Marinara, Alfredo & Fresh Vegetables

#### SOUTHWESTERN FAJITA

14 Per Person | 5 Each Additional ½ Hour

Cumin Accented Beef & Chicken, Roasted Peppers & Onions

Flour Tortillas, Diced Tomatoes, Shredded Lettuce, Salsa, Cheddar Cheese,  
Sour Cream, Guacamole



All Action Stations and Carvery are a minimum of 40 guests for one hour.

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# RECEPTION

## ACTION & CARVED

### ACTION STATIONS

#### SWEET & SAVORY CREPES

**12 Per Person** | 4 Each Additional ½ Hour

House Made Chutneys, Fillings & Compotes

House Smoked Salmon, Chèvre Spread

Mascarpone 2-Ways, Mission Figs, Nutella

#### FRIED CHICKEN & WAFFLES

**16 Per Person** | 5 Each Additional ½ Hour

Sweet Tea Brined Chicken Fried in a House Made Crust

Savory Sweet Tea Waffles

Bourbon Bacon Jam

#### SLIDER BAR

**20 Per Person** | 9 Each Additional ½ Hour

Miniature Hamburgers & Crab Cakes

Thick Cut Roma Tomatoes, Leaf Lettuce, Bread & Butter Pickles

Cheddar Cheese, Silver Dollar Rolls, Sunset Rémooulade, Ketchup, Mayo & Mustard

### CARVERY

**12 Per Person Each Item** | 4 Each Additional ½ Hour

Turkey Breast w/ Rosemary Demi, Garlic Aioli, & Hinged Dinner Rolls

Honey Cured Ham w/ Whole Grain Mustard

Pepper Crusted Pork Loin w/ Roasted Apple Demi Glaze

**16 Per Person Each Item** | 8 Each Additional ½ Hour

Herb Crusted Prime Rib w/ Horseradish Cream & Au Jus w/ Hinged Dinner Rolls



All Action Stations and Carvery are a minimum of 40 guests for one hour.

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# RECEPTION

## PACKAGE



### CLASSIC RECEPTION

36 Per Person • Minimum of 40 Guests

*Our Classic Reception is served with your choice of one chilled display, one warm display, two passed hors d'oeuvres and one culinary station. Includes desserts and freshly brewed coffee, decaffeinated coffee, herbal teas and iced tea and fruit punch or lemonade.*

#### CHILLED DISPLAY *(select one)*

Imported & Domestic Cheeses w/ Grapes & Table Crackers  
Crisp Vegetable Crudit  w/ Buttermilk Ranch & French Onion Dip

#### WARM DISPLAY *(select one)*

Spinach & Red Pepper Dip w/ Artisanal Bread  
Crab & Artichoke Dip w/ Baked Pita Chips

#### PASSED HORS D'OEUVRES *(select two)*

Tomato Bruschetta w/ Asiago Cheese  
Barbeque Chicken Salad on Crostini  
Citrus Marinated Shrimp w/ Smoky Tomato Compote  
Mexican Street Corn on Avocado Toast  
Pork Belly Skewer w/ Jalapeno Jam  
Lump Crab Cake w/ Sunset R moulade

### DESSERT STATION

Featuring a Chef's Selection of Cookies, Hand-Piped Mousse Cups & Assorted Dessert Bars

#### CULINARY STATION *(select one)*

Turkey Breast w/ Rosemary Demi & Garlic Aioli  
Pepper Crusted Pork Loin w/ Roasted Apple Demi  
Pasta Station w/ Penne Pasta, Marinara, Alfredo Sauce & Fresh Vegetables  
Gourmet Red Skin Mashed Potato Bar

Based on a 2 hour reception. Culinary Stations may be attended for an additional fee of \$75 (two hour minimum).

2019 prices are per person. A 20% service charge, 4% meal tax and 5.3% sales tax will be added to prices.

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# BEVERAGES

## BEVERAGE SERVICE

*All beverage service must be arranged through Virginia Crossings Hotel. As a licensee, we are responsible for abiding by the regulations enforced by the Commonwealth of Virginia regarding the sale of alcohol. Please ask your Catering Sales Manager for a current listing of our wine selections.*

### CASH BAR

Domestic Beer | 5  
Imported/Premium Beer | 7  
House Champagne or Mimosa | 7  
House Wines | 6 (by the glass)  
House Brands | 6.50  
Deluxe Wines | 7.50 (by the glass)  
Deluxe Brands | 7.50  
Ultra Brands & Wine ~ Cordials | 9  
Soft Drinks ~ Water ~ Juice | 3

### HOST BAR

Domestic Beer | 4.50  
Imported/Premium Beer | 6.50  
House Champagne or Mimosa | 6.50  
House Wines | 5.50 (by the glass)  
House Brands | 6  
Deluxe Wines | 7 (by the glass)  
Deluxe Brands | 7  
Ultra Brands & Wine ~ Cordials | 8.50  
Soft Drinks ~ Water ~ Juice | 2.50

*\$50 Bartender per hour (two hour minimum)/\$25 each additional hour  
One Bartender Recommended for every 75 People*

Prices Subject to Change Without Notice. Cash Bar Inclusive of Service Charge and 5.3% Sales Tax.  
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# BEVERAGES

CONTINUED ...

## PACKAGE BAR

All package bars include bottled water, soft drinks, juice, appropriately matched wines, domestic and premium beer selections and a non-alcoholic beer selection. Please ask your Catering Sales Manager for a current listing of our wine selections and Specialty Bars. Specialty brands may be added at an additional cost.

### HOUSE BRANDS

Per Person Pricing

1 HOUR	20
2 HOURS	24
3 HOURS	32
4 HOURS	40



### LIQUORS

Pinnacle Vodka, Seagrams Gin, Cruzan Rum, Lunazul Tequila, Jim Beam Bourbon, Canadian Club Whiskey, J&B Scotch

*\$50 Bartender Fee Per Hour/Bartender  
One Bartender Recommended for every 75 People, 2-Hour Minimum*

### DELUXE BRANDS

Per Person Pricing

1 HOUR	24
2 HOURS	28
3 HOURS	36
4 HOURS	44



### LIQUORS

Stoli Vodka, Bombay Gin, Bacardi Rum, Suaza Gold Tequila, Jim Beam Bourbon, Jack Daniels Whiskey, Dewers White Scotch

### ULTRA BRANDS

Per Person Pricing

1 HOUR	28
2 HOURS	32
3 HOURS	40
4 HOURS	48



### LIQUORS

Kettle One Vodka, Tanqueray Gin, Appleton Estate Rum, Cuervo 1800 Tequila, Makers Mark Bourbon, Johnny Walker Black, Crown Royal Whiskey

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