

Buffet Menu Choices

Salad

- Plated Mixed Green Salad with Honey Poppy Seed Dressing

Buffet Entrees

- *Herb Encrusted Breast of Chicken* with Caramelized Red Onion and Mushroom Sherry Sauce
- *Seafood Enchiladas* topped mixed cheese and black bean salsa, served over a spicy tomato salsa
- *Jerk Style Pork Loin*, roasted and topped with a Dark Rum Ginger Sauce
- *Chicken Provencal*: Tomatoes, Capers, Onions, Peppers, fresh herbs, and marinara
- *Roast Beef* with Wild Mushroom Marsala Demi-Glace
- *Atlantic Salmon* poached in a Lemon & Dill Beurre Blanc
- *Spicy Ratatouille* with Tricolor Tortellini and Freshly Grated Parmesan and Romano Cheese
- *California Chicken*: Grilled Chicken Breast with Grilled Avocado, Tomatoes, Swiss Cheese, and a Dijonaise Cream Sauce

Sides

- Garlic Whipped Potatoes
- Quartered and Roasted Herb Redskin Potatoes
- Basmati Pilaf
- Seasonal Blend of Steamed and Seasoned Vegetables

Desserts (Served with Homemade Whipped Cream)

- Lemon Custard Soufflé
- Apple Brown Betty
- Chocolate Mint Mousse Pie
- Pecan Pie

Cost

Choose 1 Entrée, 2 Sides, and 1 Dessert = \$ 18.00 / Guest

Choose 2 Entrees, 2 Sides and 2 Desserts = \$ 20.00 / Guest

Choose 3 Entrees, 2 Sides, and 2 Desserts = \$ 22.00 / Guest

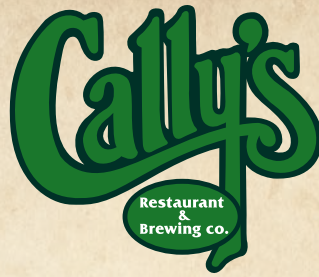
Additional Stationary or Passed Appetizers = \$3.00/Guest

All Items Served Buffet Style. Menu Appropriate Bread Served with Meal. Soft Drinks, Coffee, and Tea Included. Minimum Guest Count: 40. Meals Sales Tax is 11%.

Room Charge

Less Than 50 Guests = \$ 200.00. More Than 50 Guests = \$ 4.00 / Guest

41-A Court Square • Harrisonburg, Virginia 22801 • (540) 434-8777



Prime Rib Buffet Menu

Salad

- Plated Pear and Hazelnut Salad with Poppy Seed Dressing

1st Entrée

- *Carved Prime Rib*, cooked medium-rare, with Horseradish Cream Sauce, Spicy Mustard, and Homemade Au Jus

2nd Entrée (Choose One)

- *California Chicken*: Grilled Chicken Breast with Grilled Avocado, Tomatoes, Swiss Cheese, and a Dijonaise Cream Sauce
- *Herb Encrusted Breast of Chicken* with Caramelized Red Onion and Mushroom Sherry Sauce
- *Seafood Enchiladas* topped mixed cheese and black bean salsa, served over a spicy tomato salsa
- *Jerk Style Pork Loin*, roasted and topped with a Dark Rum Ginger Sauce
- *Chicken Provençal*: Tomatoes, Capers, Onions, Peppers, fresh herbs, and marinara
- *Atlantic Salmon* poached in a Lemon & Dill Buerre Blanc
- *Roast Beef* with Wild Mushroom Marsala Demi-Glace
- *Spicy Ratatouille* with Tricolor Tortellini and Freshly Grated Parmesan and Romano Cheese

Sides (Choose Two)

- Garlic Whipped Potatoes
- Quartered and Roasted Herb Redskin Potatoes
- Basmati Pilaf
- Seasonal Blend of Steamed and Seasoned Vegetables

Desserts (Choose One)

- Lemon Custard Soufflé
- Apple Brown Betty
- Chocolate Mint Mousse Pie
- Pecan Pie

Cost

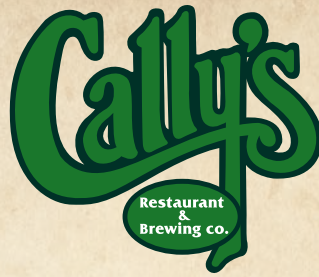
All food = \$ 25.00 / Guest

All Items Served Buffet Style. Menu Appropriate Bread Served with Meal. Soft Drinks, Coffee, and Tea Included. Minimum Guest Count: 40. Meals Sales Tax is 11%.

Room Charge

Less Than 50 Guests = \$ 200.00. More Than 50 Guests = \$ 4.00 / Guest

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Plated Menu

Salad (Choose One for Entire Party)

- Pear and Hazelnut Salad with Toasted Hazelnut, Pears and Smoked Gouda Cheese over Mesclun Mix and drizzled with Honey Poppy Seed Dressing
- Spinach Salad: Composed of roasted red peppers, caramelized red onions, sliced portabello mushrooms, and fresh spinach tossed with a hot bacon vinaigrette
- Classic Caesar Salad

Entrée Choices (Choose Three, all entrées will be accompanied by seasonal vegetables)

- *Atlantic Salmon* poached in a Lemon & Dill Buerre Blanc.
- *Hunter Style Pork Tenderloin*: onion, bacon, tomato, and mushroom simmered in a classic brown sauce.
- *Prime Rib*: Standing Rib Roast of Beef, cooked medium rare, finished with an Apple Horseradish Demi-glace.
- *Citrus and Hazelnut Crusted Mahi Mahi* with a Dark Rum Ginger Sauce.
- *Prosciutto Wrapped Duck Breast* atop Mango Chutney.
- *California Style Chicken*: Tender chicken breast layered with tomatoes, guacamole, and Swiss cheese placed over a creamy Dijon Cream sauce.

Side Dish (Choose One for Entire Party)

- Garlic Mashed Potatoes
- Quartered Red Bliss Potato Wedges
- Basmati Rice Pilaf
- Au Gratin Potatoes

Dessert (Choose One for Entire Party)

- Lemon Pound Cake with Macerated Seasonal Berries and Crème Anglaise
- N.Y. Style Cheesecake with berry sauce and Whipped Cream
- Chocolate Peanut Butter Banana Tart with Whipped Cream
- Home made Pecan Pie with Whipped Cream

Cost

All food = \$ 24.00 / Guest

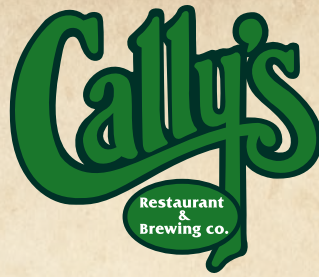
Entrées must be pre-chosen in advance. Soft Drinks, Coffee and Tea included.

Meals Sales Tax is 11%.

Room Charge

Less Than 50 Guests = \$ 200.00. More Than 50 Guests = \$ 4.00 / Guest

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Reception Proposal

Passed Appetizers (Choose Two)

- Prosciutto and Asparagus Bites Baked in Phyllo
- Sesame-Soy marinated shrimp served on a wonton chip with Ginger-Lime Aioli
- Pita Bread Pizza with crumbled Goat Cheese, Roma Tomatoes, and Fresh Basil
- Creamy Rustic Chicken in Pate Choux Pastry

Stationary Appetizers (Choose Six)

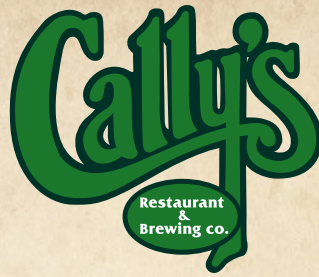
- Roasted (Medium Rare), Chilled, and Shaved Sirloin of Beef with Sharp Cheddar Cheese, Condiments, and Kaiser Rolls
- Roasted Pork Loin served with Chipotle Aioli and Kaiser Rolls (Carving Station)
- Baked Brie en Croute with Apricot Chutney
- Crab and Artichoke Dip served with Assorted Crackers
- Pasta Salad with Roasted Fennel, Spinach, Red Onion Slivers, Sun-Dried Tomatoes, and Bowtie Pasta tossed in a Raspberry-Basil Vinaigrette
- Assorted Fruits and Vegetables
- Stuffed Portabello Mushroom-Fresh mozzarella and grilled tomatoes, with Port-Balsamic Reduction
- Smoked Salmon Tarts filled with capers, red onion, horseradish, dill, and cream cheese baked in puff pastry
- Duck Pot stickers with Sweet Chile and Soy Dipping Sauces
- Chocolate Dipped Strawberries

Cost

Two Passed and Six Stationary Appetizers = \$ 28.00 / Guest
Meals Sales Tax is 11%.

Room Charge

Banquet Room only = \$ 4.00 / Guest
Room Charge price includes Soft Drinks.



Appetizers (1 of 2)

Stationary Appetizers

- Pork and Beef Meatballs with choice of:
Sweet and Sour Pineapple Teriyaki Meatballs
Swedish: Sour Cream-Sherry Demi-glace
Tangy Bourbon BBQ
- Hot Layered Southwestern Bean Dip:
Vegetarian Refried Beans Seasoned with Southwestern Spices Layered with Homemade Guacamole, Fresh Tomato Salsa, Green Chiles, and Topped with Crème Fraiche and Mixed Cheddar Jack Cheese
- Chicken Yakitori:
Marinated Chicken, Skewered and Grilled, served with a Peanut Dipping Sauce
- Beef Satay:
Sliced Beef, marinated Indian Style, skewered and grilled, served with a Peanut Dipping Sauce
- Fresh, Seasonal Fruit Tray
- Vegetable Crudités:
Assorted Raw Cut Vegetables served with Ranch Dressing
- Artichoke Dip:
Warm Cream Cheese Artichoke Dip served with Assorted Crackers
- Baked Brie stuffed with Apricot Chutney served with Assorted Crackers:
Domestic Brie wrapped in puff pastry and baked, served with Assorted Crackers
- Domestic Cheese Tray with Assorted Crackers

Cost

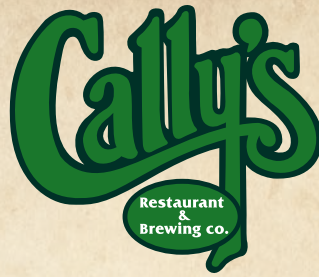
Choose Four Menu Items = \$ 14.00 / Guest

Additional Appetizers = \$ 2.00 / Guest

Meals Sales Tax is 11%

Room Charge

Less Than 50 Guests = \$ 200.00. More Than 50 Guests = \$ 4.00 / Guest



Appetizers (2 of 2)

Passed Appetizers

- Boursin Cheese filled Cherry Tomatoes
- French Bread Pizza with Crumbled Goat Cheese, Roma Tomatoes, and Fresh Basil
- Prosciutto Ham wrapped Melon Slices
- Sesame-Soy marinated shrimp served on a wonton chip with a Ginger-Lime Aioli
- Phyllo Baskets filled with Apple Relish and topped with Brie Slivers
- Greek Phyllo Bundles: Onion, Garlic, Pepper, Spinach, Basil, and Feta Cheese
- Mini Tortas topped with Guacamole, Black Bean Puree and Chevre Cheese
- Chicken Pate Choux: Creamy mixture of chicken, fresh herbs, garlic, and almonds filled within a light pastry puff
- Smoked Salmon Pinwheels: House Smoked Salmon wrapped in Tortillas with Red onions, Capers, and Cream Cheese
- Cucumber Cups filled with Smoked Tomato Cream Cheese or Sun-Dried Tomato and Goat Cheese
- Prosciutto Asparagus Bites wrapped in Phyllo Dough and cut into Bite-Size Pieces

Cost

Choose Four Menu Items = \$ 14.00 / Guest

Additional Appetizers = \$ 2.00 / Guest

Meals Sales Tax is 11%

Room Charge

Less Than 50 Guests = \$ 200.00. More Than 50 Guests = \$ 4.00 / Guest