

GOOD MORNING

Executive Continental Breakfast

Assorted Fruit Juices
Assorted Breakfast Pastries, Muffins
And Croissants.
Creamy Butter
Assorted Flavored Jellies
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas
\$7.95++

Add Sliced Fresh Fruit for
\$2.00 ++

Mid Morning Refresh

Freshly Brewed Coffee, Decaffeinated Coffee
Herbal Teas, Assorted Soft Drinks and Bottled Waters
\$4. 50++

Rise & Shine

Classic Plated Breakfast

All Selections Include:

Chilled Orange Juice

Basket of Breakfast Breads, Creamery Butter and Assorted Jellies

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

The Virginian

Farm Fresh Scrambled Eggs

Breakfast Potatoes

Crisp Bacon, Link Sausage or Sugar Cured Ham (Choice of One)

\$12.95++

French Toast Trio

Batter Dipped Cinnamon French toast

Maple Syrup

Farm Fresh Scrambled Eggs

Virginia Ham, Smoked Bacon, Link Sausage (Choice of one)

Home style Breakfast Potatoes

\$13.95++

Virginia Landmark Waffles

Delicious Belgium Waffles Served with Creamery Butter and A variety of Maple Syrups

Crisp Bacon or Link Sausage (Choice of One)

Farm Fresh Scrambled Eggs

Garnished with Fresh Fruit

\$15.95++pp

SUNRISE OVER THE RAPPAHANNOCK

Breakfast Buffet

(30 Guest Minimum)

All Selections Include:

Assorted Chilled Juice

Basket of Breakfast Breads, Creamery Butter and Assorted Jellies

Sliced Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Assorted Dry Cereals and Ice Cold Milk

Country Fresh Scrambled Eggs

Texas Style French toast with Maple Syrup

Hickory Smoked Bacon

Sausage Links

Home Style Breakfast Potatoes

Omelet Station – Omelets Made To Order with Variety of Toppings

Waffle Station Including Variety of Toppings and Syrup

Cheese Blintzes'

25.95++

(\$3.50pp service charge for groups less than the minimum)

SPECIALTY THEMED BREAKS

Chocolate “Sin”sations

World Famous European Chocolate Fondue Fountain Served with a Variety of Seasonal Fruits and Chef’s Other Favorite Dipping Treats
Chocolate Lover’s Delight Cake,
Chocolate Chip Cookies
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee, Decaf, Herbal Teas
\$14.95++per person

After School Special

Oven Fresh Cookies, Bake Shop Brownies.
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas.
\$9.95++per person

Italian Bistro

Pastry Shop favorites including Tiramisu, Scones and Mini Pastries, Hand Dipped Chocolate Covered fruit.
Assorted soft Drinks and Water.
Freshly Brewed Coffee, Decaf, Herbal Teas
\$9.95++per person

Movie Madness

Assorted Candy Bars, Popcorn, Crisp Nacho Chips with Warm Cheese.
Assorted Soft Drinks and Bottled Water.
Freshly Brewed Coffee, Decaf, Specialty Teas.
\$9.95++per person

Nature Walk

Dried Fruits, Trail Mix and Granola Bars, Whole Fruit and Assorted Fruit Yogurts
Freshly Brewed Coffee, Decaf, Specialty Assorted Sodas and Waters
\$9.95++per person

High Tea

Assorted Petite Scones, Tea Breads, Assorted Cookies, Fresh Sliced Fruit
Freshly Brewed Coffee, Decaffeinated Coffee
Tea, and Assorted Soft Drinks and Waters
\$12.95++per person
++Add 18% Service Charge and 9.5% tax.

Working Lunches

All Entrées include Coffee, Tea, Decaf Coffee, Tea and Chef's Choice of Dessert.

The Croissant Club

Turkey, Bacon, Lettuce, Tomato and Mayo Served on Flaky Croissant, Potato Salad and Pickle Spear
\$12.95 ++

Wrap – N - Roll

Sundried Tomato Tortilla Wrap and Stuffed with Grilled Chicken Breast, cheese, Tomato, Romaine Lettuce, Rolled, Sliced and Served with Salsa and Marinated Vegetable Salad
\$16.95++

Grilled Chicken Salad Sandwich

Seasoned Grilled Chicken Salad served on a Kaiser Roll with, Lettuce and Tomato, Onion, Chef's Choice of Side Salad and Pickle Spear
\$14.95++

Old World Italian Cold Cut Sub

A generous portion of authentic Italian Deli meats and provolone cheese, thinly sliced and Lettuce, Tomato and Mayo.
Pasta Salad and Pickle Spear
\$13.95++

Steak and Cheese

Sliced Steak or Chicken grilled to perfection, served on Hoagie roll with Provolone cheese, Lettuce, Tomato, Potato Chips and Pickle Spear.
\$14.95++

30 Guest Maximum

A Service Charge of \$35.00 will apply for groups under 10 people.

LUNCHEON PLATED ENTREES

Luncheon Entrees Include a **Fresh Garden Salad** with our Traditional House Dressing
Baskets of Bakery Fresh Roll and Creamery Butter
Chefs Choice of Appropriate Starch and Vegetable
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Chicken Champagne - \$17.95++
Boneless Breast of Chicken with a Champagne Cream Sauce

Chicken Fettuccine Alfredo \$16.95
Light and Creamy Alfredo Sauce Complement a blend of marinated, sliced chicken breast,
broccoli florets and fettuccini

Chicken Parmesan - \$17.95++
Boneless Breast of Chicken topped with Smoked Provolone and Tomato Basil Sauce

London Broil - \$19.95++
Spice Rubbed Broiled Flank Steak Sliced and Topped with a Creamy Aioli Sauce

Chef's Signature Steak - \$17.95 ++
6 oz. Steak boldly seasoned Steak with Mushroom Ragout

Baked Lemon Pepper Tilapia - \$16.95++
Mild White Fish with A Lemon Zest and Cracked Black Pepper Crust

Pasta Primavera - \$16.95++
Al dente Rigatoni tossed with Broccoli, Cauliflower, Sweet Peppers and Mushrooms with a
Pecorino Alfredo Sauce

Chef's Choice of Freshly prepared dessert

Lunch Buffets

The New York Deli

(25 guest Minimum)

Garden Green Salad with Assorted Dressings
Red Bliss Potato Salad and Classic Cole Slaw

Baskets of Bakery Fresh Rolls and Breads with Creamery Butter

Choice Sliced Luncheon Meats and Cheeses to include:
Honey Baked Ham, Smoked Turkey, Italian Salami, Tender Roasted Beef,
Swiss, American and Provolone Cheeses

Deluxe Relish Tray to include:
Sliced Fresh Garden Tomato, Lettuce, Red Onion, Cherry Peppers and Kosher Pickle Slices

Chef's Choice of Desserts

Iced Tea, and Freshly Brewed Coffee

\$19.95++

Served for Lunch ONLY

BISTRO SELECT SANDWICH BOARD

A classic display of sandwich favorites such as Italian Cold Cut, Turkey Bacon Ranch,
Grilled Chicken Salad, Sliced Roast Beef with Cheddar Cheese,

Served with Condiments and Toppings: Mayo, Mustard, Lettuce, Onion, Tomatoes,
Cherry Peppers, Italian Dressing

Garden Green Salad with Assorted Dressings
Red Bliss Potato Salad and Classic Cole Slaw

Chef's Choice of Desserts

Iced Tea, and Freshly Brewed Coffee

\$19.95++

The Chairman of the Board

(30 Guest Minimum)

Garden Greens Salad and Assorted Dressings

Baskets of Bakery Fresh Breads and Rolls with Creamery Butter

Lemon Thyme Chicken

Boneless Breast of Chicken Sautéed with a Light Lemon Thyme Butter Sauce

Salmon Florentine

Seasoned Salmon Filet on a Bed of Sautéed Spinach with a Chardonnay Cream Sauce

Tortellini Cardinal

Cheese filled Tortellini Topped with Sweet Pepper, tossed with Wild Mushrooms and Red Pepper Lobster Cream Sauce

Dry Rubbed London Broil

Tender London Broil Spice Rubbed and Grilled served with sauce Chasseur – A Mushroom Tomato White Wine Sauce

Chefs Choice of Vegetables and Starch

VIP Dessert Display

Featuring New York Style Cheese Cake, Chocolate Lovers Delight and Fruit Pies

Iced Tea, Freshly Brewed Coffee and Decaf

Lunch (2) Entrees \$25.95++

Lunch Only

(\$3.50 per Person Charge for Groups less than Required Minimums)

Virginia Hospitality

(25 Guest Minimum)

Fresh Garden Greens

With assorted Toppings and Dressings

Creamy Cole Slaw

Baskets of Breads, Rolls and Biscuits

Country Fried Chicken

Fried Catfish

Sugar Cured Ham Steak with Citrus Pineapple Glaze

Slow Cooked Roast Beef

Herb Roasted Chicken

Mashed Potatoes

Buttered Corn

Iced Tea, and Freshly Brewed Coffee

Desserts

Sweet Potato, Pecan and Apple Pies

Lunch (2 Entrees) - \$24.95++

Dinner (3 Entrees) - \$26.95++

(\$3.50 Per Person Service Charge for Groups less than Required Minimums)

Hill Country Cookout

(25 Guest Minimum)

Fresh Garden Salad
With Assorted Toppings and Dressings

Country Cole Slaw

Baskets of Fresh Rolls and Cornbread

Pulled Pork BBQ
With a Home Style Southern Recipe

Barbeque Chicken
Smoked Beef Brisket

Southern Style Green Beans
Ranch Style Baked Beans

Iced Tea, and Freshly Brewed Coffee

Red Checkered Tablecloth Desserts
To Include Cobblers, and Pies

Lunch (2 Entrees) - \$24.95++

Dinner (3 Entrees) - \$26.95++

(\$3.50 per person Service Charge on groups less than minimum)

Substitute

Beef or Pork Spare Ribs

Add \$2.00++

DINNER ENTREES

All Entrees include, Fresh Garden Salad with House Dressing, Oven Fresh Rolls and Creamery Butter, Chef's Choice of Starch, Vegetable and Dessert
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Ice Tea

Chicken Oscar

Boneless Breast of Chicken topped with Asparagus
And Lump Crabmeat Finished with Sauce Hollandaise
\$27.95++

Virginia Blue Ribbon Chicken

Boneless Biscuit Crusted Chicken on Sugar Cured Virginia Ham with a Velvet Crème
Sauce.
\$26.95++

Chicken Champagne

Boneless Breast of Chicken Topped with Champagne Cream
\$24.95++

Grilled Salmon

Spiced Rubbed and Served with Roasted Shallot and Grape Tomato Relish
\$25.95++

Tilapia Chesapeake

A Mild White Fish, Baked and Stuffed with Crabmeat Served with Smithfield Ham
Dijonnaise
\$27.95

Mixed Grill Trio

2 Jumbo Shrimp, 3oz Petite Filet Mignon and 3 oz Boneless Breast of Chicken
\$35.95

Duets

Crab Stuffed Jumbo Gulf Shrimp with Sherry Cream and Tender Petite Filet, in a Sage
Peppercorn Bordelaise

Or

Lemon Pepper Chicken Served with Sauce Supreme and Petite Tender Tournedos
\$39.95++

Chef's Signature Steak

8oz Steak Boldly Seasoned Tender Flat Iron Steak
\$27.95++

General Manager's Choice

10 oz Classic Delmonico Steak with Bernaise Sauce
\$38.95++

London Broil

Marinated Flank Steak Served with a Mushroom Madeira Sauce
\$25.95++

Roast Prime Rib of Beef

Served in its own Au Jus
\$32.95++

Inner Harbor Crab Cakes

A Traditional Maryland Favorite, Two Lump Crab Cakes Broiled to a Golden Brown
\$27.95++

Beef Tournedos with Bourbon Crème Sauce

Petite Tender Beef Tournedos grilled to perfection finished with a Bourbon Crème Sauce
\$27.95++

Corn Bread Crusted Pork Chop

Served with a Red Onion Apple Confit
\$25.95++

There is a \$3.00 pp Service charge of Split Menus.

DINNER BUFFET

All Dinner Buffets Includes Baskets of Bakery Fresh Rolls and Creamery Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

GEORGE WASHINGTON'S FEAST (35 Guest Minimum)

Mixed Field Greens

Iceberg, Romaine, Radicchio and Leaf Lettuce
Topped with Cherry Tomato, Cucumber, Julienne Carrots
And Assorted Dressings

Chef's Specialty Salads

Chef's Choice of Starch and Vegetable

(Your Choice of Three Entrees)

Poultry

Chicken Champagne
Lemon Pepper Chicken
Chicken Parmesan

Seafood

Baked Tilapia
Seafood Newburg
Crab Stuffed Flounder

Pasta

Pasta Primavera
Vegetarian Lasagna
Fettuccini Alfredo
Cheese Tortellini

Beef/Pork

Beef Burgundy
Sliced Beef Sirloin
Herb Crusted Pork Loin

Dessert Display

Freshly Baked Assorted Cakes and Pies

\$30.95pp++

(\$3.50 pp Service Charge for less than Minimum)

RECEPTION SPECIALTIES

Based on 100 Pieces

Franks wrapped in Puff Pastry.....	\$120.00++
Vegetable Tempura.....	\$90.00++
Bacon and Cheddar Turnovers.....	\$95.00++
Spicy Egg Rolls.....	\$150.00++
Swedish Meatballs.....	\$100.00++
Chicken Tenders with Honey Mustard.....	\$150.00++
Assorted Garden Quiche.....	\$150.00++
Quesadillas.....	\$120.00++
Spanakopita.....	\$150.00++
Wild Mushroom Strudel.....	\$135.00++
Mushroom Caps Stuffed with Sausage.....	\$140.00++
Boursin Portabella Tarts.....	\$150.00++
Scallops Wrapped in Bacon.....	\$250.00++
Miniature Crab Cakes.....	\$250.00++
Coconut Shrimp.....	\$300.00++
Bayou Shrimp Beignets.....	\$185.00++

Based on 100 People

House Smoked Salmon Filet.....	\$315.00++
Crab and Artichoke Fondue.....	\$325.00++

International Cheese Presentation

A Beautiful Display of Smoked Provolone, Pepper jack and Cheddar and Brie Cheeses, served with Assorted Crackers, French Bread and Spicy Mustard.

Elaborate Display of Fresh Fruit

Chilled Fresh Seasonal Fruits and Berries, served with Yogurt Dip.

Fresh Garden Vegetable Display

A Mélange of Fresh Garden Vegetables served with Ranch or Blue Cheese Dips

25 Person Trays.....	\$150.00++
50 Person Trays.....	\$250.00++
100 Person Trays.....	\$450.00++

Station Temptations
Enhancement to Full Menus
Serves up to 50 pp

A Taste of Italy

Tri-Colored Farfel,
Penne Pasta and
Fettuccini topped with your choice of:
Fresh Basil Marinara, Creamy Alfredo
Sauce, Tomato Vodka Cream or Seafood
Brandy Cream
Accompanied by: Parmesan and
Locatelli Cheese, Crushed Red Pepper
Flakes and Garlic Bread
\$350.00++

Chocolate Fountain

Fresh Fruit, Sponge cake and
sugar cookies, finished with the
warm Chocolate from our
“World Famous Chocolate
Fountain”
\$350.00++

Large Gulf Shrimp

Served on Ice with lemon and cocktail sauce
100 Pieces - \$355.00++

CARVING STATIONS

Carved to Order

Roasted Prime Rib of Beef

Served with Horseradish Cream and Au Jus
\$11.25++pp

Roasted Pork Loin

Served with Mango Chutney
\$7.45++pp

Smoked Fresh Ham

Served with Pineapple Sauce
\$6.95++pp

Whole Roast Turkey

Served with Cranberry and Apple Chutney
\$6.25++pp

Fresh Leg of Lamb

Served with Mint Chutney
\$7.95++pp

Honey Baked Ham

Served with Ginger Dijon Sauce
\$5.95++pp

Steamship of Beef

Served with Demi Glaze
\$4.25++pp

Smoked Brisket

\$4.00++PP

**Carving Stations Includes Miniature Silver Dollar Rolls
Attendant Fee - \$75.00**

BEVERAGES

Open Bar Packages

Unlimited Cocktail Service based on a Per Person Hourly Charge

House Brands

\$12.00 ++ per person for the first hour
\$7.00 ++ per person for each additional hour

Premium Brands

\$14.00++ per person for the first hour
\$8.00 per person for each additional hour

Host and Cash Bars

Fully stocked bars, featuring beverages charged on an individual per drink basis.

House Brand Drinks (Bowman's)	\$6.00
Premium Brand Drinks (Absolute, Tanqueray, Bacardi, Jim Bean, Seagram's 7 and Dewar's)	\$7.00
Selected Wines by the Glass	\$6.00
Imported and Domestic Beer by the Bottle (Marcus James Cabernet, Chardonnay, White Zinfandel)	\$5.00
Imported Beer by the Bottle	
Non Alcoholic Beer	\$4.00
Soft Drinks and Waters	\$2.25

If Cash Bar Less than 100 people, a Set-up fee of \$50.00 will apply.

(This fee will be waived with sales of \$500.00 or more per bar.)

Bartender fee - \$25.00 per hour (2 hour minimum)

House Wine

(Chardonnay, Cabernet, Merlot, White Zinfandel)

\$32.00++ Per Bottle

Champagne

\$35.00++ per bottle

Sparkling Cider

\$20.00++ per bottle

Fruit Punch

Non-Alcoholic - \$18.00++ per gallon

Champagne Punch - \$40.00++ per gallon

Keg Beer

Domestic - \$500.00++ ½ Keg

Import - \$600.00+
+ ½ Kegs

A LA CARTE MENU SELECTIONS

Coffee and Decaf - \$30.00++ per Gallon
\$9.95 a Pot

Tea - Hot or Iced Tea - \$30.00++ per Gallon

Assorted Danish Pastries - \$22.00++ per Baker's Dozen

Assorted Breakfast Breads - \$22.00++ per Baker's Dozen

Croissants - \$22.00++ per Baker's Dozen

Assorted Blueberry, Bran and Other Muffins - \$22.00++ per Baker's Dozen

Bottled Juices - \$2.50++ per Bottle
Orange, Apple, Cranberry, Tomato "(V8) and Grapefruit

Milk by the Carton - \$2.50++

Whole Fruit - \$2.00++ a piece

Granola Bars - Oatmeal and Chocolate Chip - \$3.00++

Fruit Yogurt - \$3.50++ per container

Assorted Cereals and Milk - \$5.00++ per person

Assorted Cookies - \$22.00++ per Baker's Dozen

Assorted Brownies - \$26.00++ per Baker's Dozen

Assorted Dry Snacks

Pretzels, Potato Chips, Tortilla Chips or Corn Chips
Large 12" Bowl with Choice of Onion, Ranch or Jalapeno Dips - \$15.00
++ Each

Mixed Nuts - \$18.00++ per lb.

++ = add 18% Service Charge and 9% State and Local Taxes will be added to all Food and Beverage

VTS Productions, Inc.
310 Central Road, Suite 7
Fredericksburg, VA 22401
2007

**AUDIO/VISUAL RENTAL
PRICE SHEET/PER DAY COST**

Screen 6ft.	\$45.00
Screen 10 ft.	\$75.00
Screen 12 ft. fast fold w/ drape kit *	\$195.00
(not available in all locations)	
Microphone*	\$35.00
Wireless Microphone Hand Held	\$75.00
Wireless Microphone Lapel*	\$75.00
High Intensity Overhead	\$65.00
Overhead Projector	\$50.00
35 MM Projector	\$45.00
35 MM Projector w/ Wireless Remote	\$70.00
Audio Mixer (up to 6 inputs, over 6 call for quote)	\$50.00
25" Monitor w/ DVD/VCR	\$165.00
LCD Projector/ 1000 Lumens	\$195.00
LCD Projector/ 2400 Lumens	\$295.00
LCD Projector with laptop and PowerPoint	\$390.00
PA System w/ speaker	\$75.00
PA System w/ 2 speakers	\$125.00
Audio Cassette Recorder	\$40.00
Easel	\$25.00
Flipchart w/ markers	\$35.00
Audio Technician/Per Hour	\$75.00
Presentation Remote for PC/Laptop	\$50.00
Plasma	(Call for Quote)*

* If Audio is needed for computer – please call Jimmy at VTS (540.899.9471)

* Price is per day and delivery is extra.

* We are an outside AV Company. Any AV needs must be ordered 72 hours in advance.

* \$75.00 cancellation fee if not made 24 hours in advance.

* Additional Charge for set up may apply.