



Fredericksburg  
**HOSPITALITY  
HOUSE**  
& Conference Center

# Catering Menus

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# BREAKFAST

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## Classic Plated Breakfasts

*All selections include:*

*Chilled orange juice*

*Basket of breakfast breads, creamery butter and assorted jellies*

*Freshly-brewed coffee, decaf coffee and hot tea*

### The Virginian

Farm-fresh scrambled eggs

Breakfast potatoes

Crisp bacon, sausage links or sugar-cured ham (choice of one)

\$14.95<sup>++</sup>

### French Toast Trio

Batter-dipped cinnamon French toast

Maple syrup

Farm-fresh scrambled eggs

Virginia ham, smoked bacon or sausage links (choice of one)

Home-style breakfast potatoes

\$15.95<sup>++</sup>

### Virginia Landmark Waffles

Delicious Belgian waffles served with creamery butter and a variety of maple syrups

Crisp bacon or sausage links (choice of one)

Farm-fresh scrambled eggs

Garnished with fresh fruit

\$15.95<sup>++</sup>

<sup>++</sup> add 11% tax + 18% gratuity to all prices

# BREAKFAST

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## Breakfast Buffet

### Sunrise over the Rappahannock

*30 guest minimum or add \$3.50 per person service charge*

Assorted chilled juice  
Basket of breakfast breads, creamery butter and assorted jellies  
Sliced fresh fruit  
Freshly-brewed coffee, decaf coffee and hot tea  
Assorted dry cereals and ice-cold milk  
Assorted yogurts  
Country-fresh scrambled eggs  
Texas-style French toast with maple syrup  
Hickory-smoked bacon  
Sausage links  
Home-style breakfast potatoes  
\$19.95<sup>++</sup>

*add \$3<sup>++</sup> per person for waffle station  
add \$5<sup>++</sup> per person for omelet station*

### Executive Continental Breakfast

Assorted fruit juices  
Assorted breakfast pastries, muffins and croissants  
Creamery butter  
Assorted flavored jellies  
Freshly-brewed coffee, decaf coffee, specialty teas  
\$8.95<sup>++</sup>

*Add sliced fresh fruit for \$3<sup>++</sup>*

### Mid-Morning Refresh

Freshly-brewed coffee, decaf coffee,  
Specialty teas, assorted soft drinks and bottled waters  
\$4.50<sup>++</sup>

*<sup>++</sup> add 11% tax + 18% gratuity to all prices*

# PLATED LUNCHEONS

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\*\* A service charge of \$35 will apply for groups under 10 people. \*\*

## **Cold Entrees**

*The following include coffee, hot tea, decaf coffee, iced tea  
and chef's choice of dessert*

### **The Croissant Club**

Turkey, bacon, lettuce, tomato and mayo served on flaky croissant  
Served with potato salad and pickle spear  
\$14.95<sup>++</sup>

### **Nantucket Chicken Salad**

Mixed field greens topped with marinated sliced boneless breast of chicken, mandarin orange slices, candied pecans and crumbled goat cheese served with balsamic vinaigrette, warm crusty bread and butter  
\$16.95<sup>++</sup>

### **Wrap – n – Roll**

Tortilla wrap stuffed with grilled chicken breast, cheese, tomato and romaine lettuce  
Sliced and served with salsa and small house salad  
\$16.95<sup>++</sup>

### **Chicken Salad Sandwich**

Seasoned chicken salad served on a Kaiser roll with lettuce, tomato, onion, chef's choice of side salad and pickle spear  
\$14.95<sup>++</sup>

## **Hot Entrees**

*The following entrees include a **fresh garden salad** with our traditional house dressing  
Baskets of baker- fresh rolls and creamery butter  
**Chef's choice of appropriate starch and vegetable**  
**Chef's choice of freshly-prepared dessert**  
Freshly-brewed coffee, decaf coffee and iced tea*

### **Chicken Champagne – \$17.95<sup>++</sup>**

Boneless breast of chicken with a white Champagne cream sauce

### **Chicken Parmesan – \$17.95<sup>++</sup>**

Boneless breast of chicken topped with smoked Provolone and tomato basil sauce

### **Tender Beef Tips – \$19.95<sup>++</sup>**

Served over rice or pasta

### **Pasta Primavera – \$16.95<sup>++</sup>**

Al dente rigatoni tossed with broccoli, cauliflower, sweet peppers and mushrooms  
with a light creamy Alfredo sauce

<sup>++</sup> add 11% tax + 18% gratuity to all prices

# LUNCHEON BUFFETS

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## The New York Deli

*25 guest minimum*

*Served for lunch only*

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<sup>++</sup>**

## Bistro Select Sandwich Board

*Served for lunch only*

A classic display of sandwich favorites such as Italian cold cuts,  
turkey bacon ranch and chicken salad

Served with condiments and toppings: mayo, mustard, lettuce,  
Onion, tomatoes, 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<sup>++</sup>**

# BUFFETS FOR LUNCH OR DINNER

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## The Chairman of the Board Buffet

*30 guest minimum or add \$3.50 per person service charge*

Garden green 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 an Alfredo cream sauce

### **Dry-Rubbed London Broil**

Tender London broil spice-rubbed and grilled served with *sauce chasseur* – a mushroom tomato white wine sauce

### **Vegetarian Pasta Primavera**

**Chef's choice of vegetables and starch**

### **VIP Dessert Display**

Featuring New York-style cheesecake, Chocolate Lover's Delight cake  
and fruit pies

Iced tea, freshly-brewed coffee and decaf

**Lunch (2) entrees \$26.95<sup>++</sup>**

**Dinner (3) entrees \$28.95<sup>++</sup>**

<sup>++</sup> *add 11% tax + 18% gratuity to all prices*

# BUFFETS FOR LUNCH OR DINNER

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## Virginia Hospitality Buffet

*30 guest minimum or add \$3.50 per person service charge*

**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**

Variety of seasonal pies and desserts

**Lunch (2 entrees) - \$26.95<sup>++</sup>**

**Dinner (3 entrees) - \$28.95<sup>++</sup>**

<sup>++</sup> *add 11% tax + 18% gratuity to all prices*

# BUFFETS FOR LUNCH OR DINNER

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## **Hill Country Cookout Buffet**

*30 guest minimum or add \$3.50 per person service charge*

Fresh garden salad  
with assorted toppings and dressings

Country cole slaw

Baskets of fresh rolls

**Pulled Pork BBQ**  
with a home-style southern recipe sauce

**Barbeque chicken**  
**Smoked beef brisket**

Southern-style green beans  
Ranch-style baked beans  
Red bliss mashed potatoes

Iced tea and freshly-brewed coffee

**Red checkered tablecloth desserts**  
to include assorted desserts and pies

**Lunch (2 entrees) - \$26.95<sup>++</sup>**

**Dinner (3 entrees) - \$28.95<sup>++</sup>**

<sup>++</sup> *add 11% tax + 18% gratuity to all prices*

## PLATED DINNER ENTREES

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*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, decaf coffee, hot tea and iced tea*

### **Chicken Oscar**

Boneless breast of chicken topped with asparagus and lump crabmeat finished with sauce hollandaise

\$28.95<sup>++</sup>

### **Chef's Blue Ribbon Chicken Artichoke**

Boneless breast of chicken topped with lemon-butter artichoke sauce

\$26.95<sup>++</sup>

### **Angela's Chicken Cordon Bleu**

Boneless breast of chicken stuffed with prosciutto ham and provolone and mozzarella, lightly bread and baked to perfection

\$28.95<sup>++</sup>

### **Grilled Salmon**

Spice-rubbed and served with roasted shallot and grape tomato relish

\$26.95<sup>++</sup>

### **Crab-Stuffed Tilapia**

A mild white fish baked and stuffed with crabmeat served with lemon caper cream sauce

\$28.95<sup>++</sup>

### **Inner Harbor Crab Cakes**

A traditional Maryland favorite: two lump crab cakes broiled to a golden brown

\$28.95<sup>++</sup>

**\*\* There is a \$3 per person service charge for split menus. \*\***

<sup>++</sup> add 11% tax + 18% gratuity to all prices

## PLATED DINNER ENTREES

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*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, decaf coffee, hot tea and iced tea*

### **Mixed Grill Trio**

2 jumbo shrimp, 3 oz petite filet mignon and 3 oz boneless breast of chicken  
\$35.95<sup>++</sup>

### **Duets**

Crab-stuffed jumbo gulf shrimp with chef's special sauce and tender petite filet with a rosemary bordelaise sauce  
\$37.95<sup>++</sup>

### **London Broil**

Marinated flank steak served with a mushroom Madeira sauce  
\$28.95<sup>++</sup>

### **Roast Prime Rib of Beef**

Served in its own au jus  
\$32.95<sup>++</sup>

### **Beef Tournedos with Bourbon Crème Sauce**

Petite tender beef tournedos grilled to perfection, finished with a bourbon crème sauce  
\$28.95<sup>++</sup>

### **Roast Pork Loin**

Sliced and served with an apple confit  
\$26.95<sup>++</sup>

*\*\* There is a \$3 per person service charge for split menus. \*\**

<sup>++</sup> add 11% tax + 18% gratuity to all prices

# DINNER BUFFET

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*All dinner buffets include baskets of bakery-fresh rolls and creamery butter,  
Freshly-brewed coffee, decaf coffee, specialty teas and iced tea*

## **George Washington's Feast Buffet**

*35 guest minimum*

*\$3.50 service charge per person for less than minimum*

### **Mixed Field Greens**

Iceberg, romaine, radicchio and leaf lettuce  
Topped with cherry tomato, cucumber, julienne carrots  
served with assorted dressings

### **Chef's specialty salads**

### **Chef's choice of starch and vegetable**

*(Your choice of three entrees)*

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### **Poultry**

Chicken Champagne  
Chicken Florentine  
Chicken Parmesan

### **Seafood**

Baked Tilapia  
Seafood Newburg  
Crab-Stuffed Flounder

### **Pasta**

Pasta Primavera  
Vegetarian Lasagna  
Fettuccini Alfredo

### **Beef/Pork**

Tender beef tips in a rich gravy sauce  
Sliced Beef Sirloin  
Herb-Crusted Pork Loin

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### **Dessert Display**

Assorted freshly-baked cakes and pies

**\$30.95 per person<sup>++</sup>**

<sup>++</sup> *add 11% tax + 18% gratuity to all prices*

# SPECIALTY THEMED BREAKS

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*Served buffet style*

## **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 water

Freshly-brewed coffee, decaf, specialty teas

\$14.95<sup>++</sup> per person

## **After-School Special**

Oven-fresh cookies

Bake shop brownies

Assorted soft drinks and bottled water

Freshly-brewed coffee, decaf coffee, specialty teas

\$9.95<sup>++</sup> per person

## **Italian Bistro**

Pastry shop favorites including tiramisu, scones and mini pastries

Assorted soft drinks and bottled water

Freshly-brewed coffee, decaf, specialty teas

\$9.95<sup>++</sup> per person

## **Movie Madness**

Assorted candy bars

Popcorn

Warm jumbo pretzels with honey mustard dipping sauce

Assorted soft drinks and bottled water

Freshly-brewed coffee, decaf, specialty teas

\$9.95<sup>++</sup> per person

## **Nature Walk**

Dried fruits, trail mix and granola bars

Assorted sodas and bottled water

Freshly-brewed coffee, decaf, specialty teas

\$9.95<sup>++</sup> per person

## **High Tea**

Assorted petite scones, tea breads, assorted cookies, fresh sliced fruit

Assorted soft drinks and bottled water

Freshly-brewed coffee, decaf coffee, specialty teas

\$12.95<sup>++</sup> per person

<sup>++</sup> add 11% tax + 18% gratuity to all prices

# RECEPTION SPECIALTIES

## Hot Appetizer Trays

*Based on 100 pieces*

Franks wrapped in puff pastry	\$120 <sup>++</sup>
Vegetarian mini-egg rolls	\$150 <sup>++</sup>
Crab spring rolls	\$150 <sup>++</sup>
Swedish Meatballs	\$120 <sup>++</sup>
Chicken tenders with honey mustard	\$150 <sup>++</sup>
Assorted garden quiches	\$150 <sup>++</sup>
Quesadillas – chicken or vegetarian	\$150 <sup>++</sup>
Spanakopita	\$175 <sup>++</sup>
Mushroom caps stuffed with sausage	\$150 <sup>++</sup>
Scallops wrapped in bacon	\$250 <sup>++</sup>
Miniature crab cakes	\$275 <sup>++</sup>
Coconut shrimp	\$225 <sup>++</sup>
Mediterranean artichoke tarts	\$170 <sup>++</sup>
Miniature chicken cordon bleu	\$200 <sup>++</sup>
Mini Chicago pizzas	\$150 <sup>++</sup>
Variety assortment: Dill cheese puffs, empanada minis, spinach quiche, franks wrapped in puff pastry	\$160 <sup>++</sup>
Crab and artichoke dip served with sliced French bread and crackers	\$325 <sup>++</sup>

## Cold Appetizer Trays

### **Fresh Garden Vegetable Display**

A mélange of fresh garden vegetables served with ranch or bleu cheese dips

### **Elaborate Display of Fresh Fruit**

Chilled fresh seasonal fruits and berries served with yogurt dip

### **International Cheese Presentation**

A beautiful display of smoked provolone, Pepper Jack, cheddar and brie cheeses served with assorted crackers, French bread and spicy mustard

25-person tray	\$150 <sup>++</sup>
50-person tray	\$250 <sup>++</sup>
100-person tray	\$450 <sup>++</sup>

<sup>++</sup> add 11% tax + 18% gratuity to all prices

# ENHANCEMENTS TO FULL MENUS

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## **Large Gulf Shrimp**

served on ice with lemon and  
cocktail sauce  
100 pieces - \$355<sup>++</sup>

## **Chocolate Fountain**

fresh fruit, sponge cake and sugar  
cookies finished with the warm  
chocolate from our “world-famous  
chocolate fountain”  
\$5<sup>++</sup> per person – 50 person minimum

## **Chef Angela’s Specialty Soup**

Corn and Clam Chowder  
\$4<sup>++</sup> per person

## **Carving Stations**

*Carved to order*

*Carving stations includes miniature silver-dollar rolls*

### **Roasted pork loin**

with mango chutney  
\$450<sup>++</sup>

### **Smoked fresh ham**

with pineapple sauce  
\$350<sup>++</sup>

### **Whole roast turkey**

with cranberry and apple chutney  
\$300<sup>++</sup>

### **Honey-baked ham**

with ginger Dijon sauce  
\$350<sup>++</sup>

### **Steamship of beef**

with demi glaze  
\$600<sup>++</sup>

*Attendant fee - \$75<sup>++</sup>*

<sup>++</sup> add 11% tax + 18% gratuity to all prices

## À LA CARTE MENU SELECTIONS

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Coffee and decaf – \$32<sup>++</sup> per gallon  
\$9.95<sup>++</sup> a pot

Tea – hot or iced – \$32<sup>++</sup> per gallon

Assorted Danish pastries – \$24<sup>++</sup> per baker's dozen

Assorted breakfast breads – \$24<sup>++</sup> per baker's dozen

Croissants – \$24<sup>++</sup> per baker's dozen

Assorted bagels with cream cheese – \$28<sup>++</sup> per baker's dozen

Assorted blueberry, bran and other muffins – \$24<sup>++</sup> per baker's dozen

Bottled juices – \$2.50<sup>++</sup> per bottle  
Orange, apple, cranberry, tomato (v8) and grapefruit

Milk by the carton – \$2.50<sup>++</sup>

Whole fruit – \$2<sup>++</sup> a piece

Granola bars – oatmeal and chocolate chip – \$3<sup>++</sup>

Fruit yogurt – \$3.50<sup>++</sup> per container

Assorted cereals and milk – \$5<sup>++</sup> per person

Assorted cookies – \$24<sup>++</sup> per baker's dozen

Assorted brownies – \$24<sup>++</sup> 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 dip – \$15<sup>++</sup> each

Mixed nuts – \$20<sup>++</sup> per pound

# BEVERAGES

*Open bar packages – Unlimited cocktail service based on a per-person hourly charge*

## **House Brands**

\$12<sup>++</sup> per person for the first hour  
\$7<sup>++</sup> per person for each additional hour

## **Premium Brands**

\$14<sup>++</sup> per person for the first hour  
\$8<sup>++</sup> 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
Premium brand drinks – Absolut, Tanqueray, Bacardi, Jim Beam, Jose Cuervo, Seagram’s 7 and Dewar’s	\$7
Selected wines by the glass	\$6
Copper Ridge chardonnay, merlot, white zinfandel	\$6
Imported and domestic beer by the bottle	\$5
Non-alcoholic beer	\$5
Soft drinks and waters	\$2

If cash bar less than 100 people, a set-up fee of \$50 will apply.  
(This fee will be waived with sales of \$500 or more per bar.)  
Bartender fee – \$25 per hour – 2-hour minimum

## **House Wine**

Chardonnay, merlot, white zinfandel  
\$32<sup>++</sup> per bottle

## **Champagne**

\$35<sup>++</sup> per bottle

## **Sparkling Cider**

\$20<sup>++</sup> per bottle

## **Fruit Punch**

Non-alcoholic - \$18<sup>++</sup> per gallon  
Champagne punch - \$40<sup>++</sup> per gallon

## **Keg Beer**

Domestic - \$500<sup>++</sup> ½ keg  
Imported - \$600<sup>++</sup> ½ keg

<sup>++</sup> add 11% tax + 18% gratuity to all prices

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

Screen: 6ft	\$45
Screen: 10ft	\$75
Screen: 12ft fast fold with drape kit* (not available in all locations)	\$195
Microphone	\$35
Wireless Microphone: hand-held	\$75
Wireless Microphone: lapel*	\$75
High-intensity overhead	\$65
Overhead projector	\$50
35 mm projector	\$45
35 mm projector with wireless remote	\$70
Audio mixer – up to 6 inputs <i>(call for quote for more than 6 inputs)</i>	\$50
25" monitor with DVD/VCR	\$165
LCD Projector – 1000 lumens	\$195
LCD Projector – 2400 lumens	\$295
LCD Projector with laptop and PowerPoint	\$390
PA system with speaker	\$75
PA system with 2 speakers	\$125
Audio cassette recorder	\$40
Easel	\$25
Flipchart with markers	\$35
Audio technician – per hour	\$75
Presentation remote for PC / laptop	\$50
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