



J.R.'s Stockyards Inn

Established in 1978, J.R.'s Stockyards Inn is Tysons Corner's Original Gathering Place. The perfect banquet venue with in-house full service catering, hosting groups of 20 - 200. Now offering private rooms for corporate meetings, lunches, dinners, cocktail receptions and employee events. Each menu is custom designed and prepared fresh in-house specifically for your event. The details of each event are professionally coordinated to ensure your function is customized to your needs and the event is memorable and flawless!

Our atmosphere, framed in a historic post and beam structure, is comfortable, welcoming and friendly.

We are dedicated to providing a fine dining experience for every special event at an affordable price. Come socialize in our cozy, warm atmosphere where award winning steak, chicken, ribs and seafood are sumptuous and the service is friendly and accommodating.



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*Nationally recognized
for our Midwestern
corn-fed beef, aged on
premise. We also offer
chicken, seafood, BBQ,
and so much more.....*

GENERAL INFORMATION

VENUE HOURS - Rental times available between the hours of 10:00 am–10:00 pm

CAPACITY -

Bar and Cocktail Lounge –

- 40 people seated randomly around the bar & lounge
- 60 people standing cocktail reception
 - * Cocktails & Appetizers only menu
 - \$900.00 Food & Beverage minimum (daytime)
 - \$1,200.00 Food & Beverage minimum (evening)

Banquet Room –

- 40 people seated U-shape
- 50 people seated in rows of 10
- 60 people standing cocktail reception
 - \$1,250.00 Food & Beverage minimum (daytime)
 - \$2,000.00 Food & Beverage minimum (evening)

Combined (Lounge & Banquet Room) –

- 75 people seated randomly
- 125 people standing cocktail reception only
 - \$2,000.00 Food & Beverage minimum (daytime)
 - \$3,500.00 Food & Beverage minimum (evening)

Alexander Room –

- Use for “L” Shaped Buffet Table set-up

Main Dining Room –

- 100 people seated (plated); 80 people seated (buffet)
- 150 people standing cocktail reception
 - \$2,500.00 Food & Beverage minimum (daytime)
 - \$3,500.00 Food & Beverage minimum (evening)

Entire Venue –

- 175 people seated randomly throughout every room
- 250 people standing cocktail reception
 - \$5,000.00 Food & Beverage minimum (daytime)
 - \$8,000.00 Food & Beverage minimum (evening)

PLANNING - Our professional event coordinators will make planning your event fun and easy. They will gladly assist or make referrals for services and vendors that will enhance your event. Please notify us of any decoration you might need or are bringing in. (no tacks, pins, staples, or tape permitted on painted or wood surfaces)

PARKING - We offer free parking for your convenience. Metro Accessible (within walking distance from Tyson’s Corner Metro)

EQUIPMENT PROVIDED -

- Linens (white napkins & tablecloths)
- China, silverware and glassware
- Disposables available upon request
- Additional equipment may be rented (colored linens, microphone, podium, etc.)
- Audio Video, High Speed Internet Service (Wi-Fi and Wired)



*“From
Simple to
Sensational!”*



EVENT POLICIES

BOOKING - To reserve the date/time, a deposit payment must be received within 2 weeks of booking. This includes the catering deposit of \$10.00/per person. A confirmation letter will be sent to you requesting the exact amount to be paid to J.R.'s. Custom Catering. The date/time will be placed on a tentative hold from the time of initial contact until we receive a signed copy of the confirmation letter with the deposit.

DEPOSIT IS APPLIED IN FULL TOWARDS THE TOTAL EVENT COST

A NON-REFUNDABLE DEPOSIT OF 50% OF ESTIMATED EVENT COST IS REQUIRED FOR ALL EVENTS BOOKED WITHIN 30 DAYS OF DATE

CANCELLATION POLICY -

- ◆ Cancellations must be made 120 days prior to an event to receive a full deposit refund, less \$900 processing fee.
- ◆ Cancellations made between 119 and 90 days of an event will result in the forfeiture of entire deposit.
- ◆ Cancellations made between 89 and 60 days of event will result in the forfeiture of entire deposit, plus an additional \$10.00 per person fee, based on the original estimated number of guests.
- ◆ Cancellations made less than 59 days prior to event will result in the forfeiture of entire deposit, plus an additional 25% of projected final invoice.
- ◆ Cancellations made less than 30 days prior to event will result in the forfeiture of entire deposit, plus an additional 50% of projected final invoice.

Before cancelling we like to make every effort in changing to an alternate date, if applicable, within the same year

CHANGE OF DATE POLICY -

- ◆ Change made between 90 and 31 days prior to event will result in the forfeiture of rental fee; a new rental fee will be applied for new date and is subject to a \$100 processing fee for the change.
- ◆ Change made 30 days or less prior to event will result in forfeiture of rental fee; a new rental fee will be applied for new date and is subject to a \$500 processing fee for the late change.

EXEPTION – a date change is made within 5 days of original booking confirmation

WEATHER POLICY - **Our Events Take Place Rain or Shine.**

If there is a severe weather event, your party may be postponed to another day.

Circumstances will be evaluated between both parties, to ensure the safety of your guests and our staff.

**** PLEASE COMMUNICATE TO YOUR GUESTS IN ADVANCE OUR VERY IMPORTANT POLICIES****

ON SITE POLICIES -

- ◆ No Pets allowed due to health code policies (Except Service Animals)
- ◆ No Outside Food or Beverage to be brought in or removed from venue
- ◆ Alcohol Service Closes One Hour Before End of Your Event
- ◆ J.R.'S Promotes Responsible Drinking: Guests Must Be Age 21 or Older to Consume Alcohol, Please Bring ID
- ◆ J.R.'s Reserves the Right to Restrict or Limit Alcohol Served
- ◆ We Encourage You to Offer Snacks with Alcohol, and a Mix of Non Alcoholic and Alcoholic Beverages



EVENT PLANNING TIMELINE

4 - 8 WEEKS PRIOR TO YOUR EVENT:

- ◆ You can contact your coordinator early to start planning all the details. Otherwise, a planner will contact you to discuss optional menu items, select entertainment, and finalize all the details. You will receive a proposal confirming event details; please review, sign and return to us.
- ◆ **Please let event planner know if:**
 - You are bringing in a 3rd party vendor; fees apply
 - Your guests will be arriving by bus or any form of mass transit

21 DAYS PRIOR TO YOUR EVENT:

- ◆ **All details of the event must be finalized, including all food and beverage menu additions.**
- ◆ **All entertainment vendors must be booked.**

10 - 15 DAYS PRIOR TO YOUR EVENT -

- ◆ **We will need your final guarantee guest count:** the number of adults, children aged 5 – 11 and children under 5 who will be attending. If you have selected individual entrees for your meal, then the selections must be provided at this time
- ◆ **You will be billed:** based on the final guaranteed number.
- ◆ **An invoice based on your final guaranteed count** will be e-mailed to you.
- ◆ **NO CHANGES** can be made to the menu after this final invoice is sent. If your guest count goes up significantly after you've received the final documents, please contact us immediately and we will make every effort to accommodate. Revisions to the final documents will be made and sent to you promptly.
- ◆ **Full payment is due:** by check on the day of your event. If paying by credit card, it needs to be processed at least 3 days prior to your event. We can send you an authorization form for payment.
- ◆ **If you have contracted entertainment vendors:** a vendor.client service confirmation has already been sent to you. You can use that as an invoice to pay your vendors directly, the day of the event. Each vendor should be paid separately by check. If you wish to pay them by credit card, please reach out to them a week before the event to make arrangements.

ON THE DAY OF YOUR EVENT -

- ◆ **An on-site representative will be there to greet you**, review the day's agenda and answer any questions you may have.
- ◆ **A representative will present a final invoice: Final payment will be requested at this time.**
- ◆ If any adjustments are necessary, the differences will be settled during the following week.
- ◆ Your **entertainment vendors will also ask for payment** based on the vendor.client service confirmation sent to you.
- ◆ If you should leave prior to the end of your event, please designate another contact as the representative of your group.

AFTER YOUR EVENT -

- ◆ **You will receive a survey:** please take a minute to fill it out and return it to us so we can use your feedback to continue to improve and make your events successful!
- ◆ Connect with us and share your pictures and positive experience on Facebook, Twitter, Instagram, and Yelp



J.R.'s Stockyards Inn Special Event Menu

*Event Food Service can be Plated or Buffet Style depending on your guest count.
If plated service is requested, it is necessary that your guest preorder their desired
entrée when RSVP'ing to your invitation.*

HORS D'OEUVRES



J.R.'s Marinated Beef Tenderloin Sliders*

Carved to order with Potato Rolls & Horseradish Sauce
\$5.95 (min. of 50)

Marinated Skirt Steak Sliders*

Carved to order with Potato Rolls & Horseradish Sauce
\$5.25 (min. of 50)

Pulled BBQ Beef Brisket Sliders

Slow smoked in our wood burning pit with mouthwatering
BBQ sauce and Potato Rolls
\$4.95 (min. of 50)

Mini Beef Kabobs with Teriyaki Sauce*

Tender pieces of sirloin nestled between peppers and onions
\$3.50 (min. of 100)

Meatballs Serrano with a Tangy Jack Daniels Sauce

A zesty favorite made in house
\$1.50 (min. of 100)

Steak Quesadillas

Signature grilled Skirt Steak, thinly sliced and topped with
Caramelized Onions and Cheese
\$3.75 (min. of 50)

Chilled Cajun Beef Tenderloin Platter*

with Potato Rolls and Horseradish Sauce
\$275.00 (serves approx. 50)



Lil' Smokies

Cocktail Smoked Sausage Links wrapped in
Maple Bacon with Brown Sugar Glaze
\$1.95 (min. of 100)

Country Ham Rolls

Sliced cured ham with honey and brown sugar
served on warm yeast rolls
\$3.95 (min. of 50)

Ham and Corn Beignets

Fried fluffy morsels of ham & corn
\$2.95 (min. of 100)

Loaded Mini Potato Bites

Crispy smashed roasted potatoes topped with
bacon, sour cream, and chives
\$3.50 (min. of 50)



Smoked Chicken Sliders

Slow smoked chicken thighs tossed with
Caramelized Onions & shaved Smoked Gouda
served on Potato Rolls
\$3.95 (min. of 50)

Fried Chicken Wings

Lightly breaded wings served with
Golden Tangy BBQ Sauce and celery sticks
\$1.75 (min. of 100)

Smoked Chicken Wings

Seasoned with J.R.'s special spices served
with Blue Cheese dipping and celery sticks
\$1.75 (min. of 100)

Mini Chicken Kabobs with Teriyaki Sauce

Tender pieces of chicken with peppers and onions
\$3.50 (min. of 100)

Napa Valley Chicken Pecan Bites

Pecan Chicken Salad served on crispy phyllo cups
\$2.25 (min. 100)

Fontina & Prosciutto Crostini

Shaved Prosciutto and thinly sliced Fontina cheese
served on a crostini with apricot preserves
\$1.95 (min. of 50)

Charcuterie Board Display

Variety of meats, cheeses, marinated vegetables served
with crackers and mustard
Domestic \$250.00 (serves approx. 25)
Gourmet \$325.00 (serves approx. 25)

Warm Supreme Pepperoni Pizza Dip

Blend of cheese, pepperoni, peppers and onions served
with baguettes slices & tri-color tortilla chips
\$125.00 (serves approx. 50)

*Item may be cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HORS D'OEUVRES



Calamari

Tender morsels lightly fried golden brown
served with pesto aioli
\$3.95 (min. of 100)

Blackened Shrimp Taco Bites

Spiced shrimp served on a tortilla scoop with a
dollop of fresh guacamole & chipotle cream
\$2.75 (min. of 100)

Jumbo Steamed Shrimp

served with spicy cocktail sauce
\$3.00 (min. of 100)

Grilled Marinated Shrimp Skewers

3 shrimp per skewer; basted in house tomato
marinade and grilled over open flames
\$5.25 (min. of 100)

Bang Bang Shrimp

Lightly battered shrimp tossed in a
creamy sweet chili aioli sauce
\$3.25 (min. of 100)

Miniature Crab Cakes

served with remoulade sauce
\$3.50 (min. of 100)

Miniature Salmon Cakes

served with tartar
\$3.50 (min. of 100)

Norwegian Smoked Salmon Platter*

Smoked Salmon displayed with eggs, capers, onions,
cream cheese, crackers & baguettes
\$220.00 (serves approx. 50)

Warm Seafood Crab & Artichoke Dip

Creamy blend of lump crab and artichoke hearts
served with baguette slices & crackers
\$195.00 (serves approx. 50)



Combo Dip Station

A little bit of variety for everyone

Warm Supreme Pepperoni Pizza Dip, Nacho Cheese Dip, and Warm Seafood Crab & Artichoke Dip
served with soft baguette slices, tri-color tortilla chips, and crackers
\$250.00 (serves approx. 50)

Sugar Coated Pecans

Slow roasted pecans with a sweet crunch coating.
Perfect addition to your beverage station
\$50.00 (serves approx. 25)

Tortilla Chips and Salsa

Mildly spicy Salsa served with tri-color corn tortilla chips
\$50.00 (serves approx. 50)

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HORS D'OEUVRES



Elaborate Montage

Impressive display of fruits, vegetables, assorted domestic cheeses, crackers, ranch dip
\$5.95 (min. of 100)

Domestic Cheese Display

Cubed cheddar, swiss, & pepper jack served with fruit garnish and crackers
\$175.00 (serves approx. 50)

Gourmet Cheese Display

Cubed cheddar, swiss, boursin, brie, chevre, and blue cheese served with fruit garnish and crackers
\$225.00 (serves approx. 50)

Whole Brie Wheel

Whole wheel of brie topped with a compote of dried cherries, cranberries, & walnuts in a raspberry balsamic reduction served with crackers
\$135.00 (serves approx. 50)



Spinach Dip in Pumpernickel Bread Bowl-

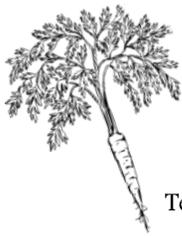
Creamy Spinach Dip displayed in a bread bowl served with baguettes slices & crackers
\$85.00 (serves approx. 50)

Warm Spinach, Artichoke, & Cheese Dip

Cheesy blend of artichokes and spinach served hot with baguette slices & tri-color tortilla chips
\$125.00 (serves approx. 50)

Warm Nacho Cheese Dip

Creamy blend of cheese and spices served with tri-color tortilla chips
\$65.00 (serves approx. 50)



Artichoke Bread

Tender artichoke hearts & cheese served on crunchy Italian loaf
\$1.95 (min. of 25)

Marinated Portobello Mushroom Sliders

Grilled mushrooms served on Potato Rolls with chipotle aioli
\$3.50 (min. of 100)

Crispy Phyllo Wrapped Asparagus

Asparagus spears with asiago cheese wrapped in flaky crust and baked until golden brown
\$250.00 (qty. of 100)

White Bean Crostini

White bean pureed topped with a fire roasted cherry tomato served on a garlic crostini
\$1.50 (min. of 100)

Double Tomato Bruschetta

A blend of chopped fresh tomatoes and herbs served on crunchy crostini; a house favorite
\$1.50 (min. of 100)

Classic Deviled Eggs

An oldie but a goody, an old southern favorite
\$1.50 (min. of 100)

Antipasti Skewers

Sun dried tomatoes, soft mini mozzarella balls, artichoke hearts, and kalamata olives
\$275.00 (qty. of 100)

Fresh Fruit Skewers

Wooden skewers with fresh melon balls and grapes
\$2.95 (min. of 50)

Fresh Cubed Fruit Platter

Assorted seasonal fruit served with whipped fruit dip
\$150.00 (serves approx. 50)

Vegetable Crudités Platter

Fresh vegetables served with Ranch dip
\$85.00 (serves approx. 50)

7 Layer Fiesta Tex-Mex Dip Platter

Layers of beans, guacamole, salsa, sour cream, cheese, olives, and scallions served with tri-color tortilla chips
\$95.00 (serves approx. 50)

Hummus Duo Platter

Garlic Roasted Hummus and Cilantro Jalapeno Hummus made in house and served with fresh vegetable crudites and crackers
\$95.00 (serves approx. 50)

MAIN ENTREES

*Minimum order of 10 each
Main Entrees can be for Lunch or Dinner*

Most items can be served plated or buffet style. Pricing varies when customizing for a buffet menu.



Filet Mignon*

Center cut from the heart of the tenderloin

\$34.95

Marinated Sirloin*

Dry aged then slow marinated in J.R.'s signature marinade

\$30.95

New York Strip*

Keep perfection simple with a classic cut from the loin

\$30.95

Chopped Steak*

All Beef patty grilled and smothered in caramelized onions, mushroom sauce and topped with shaved smoked gouda

\$24.95

Beef Wellington Tart*

Puff pastry with sliced beef, sautéed mushrooms, and creamy blue cheese sauce \$24.95

Beef Kabobs*

Tender pieces of beef sirloin nestled between peppers and onions

\$25.95

CARVING STATION

(For Buffet Style Service only; requires addition of carver)

Marinated Beef Tenderloin*

Whole aged tenderloin, grilled and served with Horseradish Sauce

\$34.95

Marinated Skirt Steak*

Tender cut beef skirt steak marinated and grilled served with Horseradish Sauce

\$30.95

Whole Prime Rib*

Aged Prime Rib slow roasted and served with Au Jus and Horseradish Sauce

\$39.95

(All beef selections are prepared Medium)



All plated entrees includes:

House Salad with Italian Vinaigrette

Chef's choice Starch and Vegetable

Fresh Baked Bread with Butter

Iced Water

(no rice or potatoes are served with pasta entrees)

You may upgrade your entrée sides for a small charge; see CUSTOMIZED SIDES



Grilled Marinated Chicken Breast

grilled to perfection; a J.R.'s specialty

\$21.95

Chicken in Parmesan Cream

Chicken breast served with sliced mushrooms and artichokes in a Parmesan Cream Sauce

\$23.95

Caprese Grilled Chicken

Tender chicken breast topped with fresh tomato, basil, and mozzarella finished with a Balsamic Reduction

\$22.95

Chicken Piccata

Lightly breaded chicken breast, pan-fried and served with Lemon Caper Butter

\$23.95

Chicken Kabobs

Tender cubes of chicken nestled between peppers and onions

\$20.95

BUFFET STATION

(For Buffet Style Service only)

George's Southern BBQ Chicken

Bone-in thighs steeped in sweet & tangy BBQ sauce

\$21.95

Grilled Chicken Quarters

Boneless chicken quarters served with a side of your favorite BBQ Sauce. Choice of Two: (SC Mustard Sauce, NC Vinegar Sauce, and Memphis Red Sauce)

\$20.95

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MAIN ENTREES

*Minimum order of 10 each
Main Entrees can be for Lunch or Dinner*

Most items can be served plated or buffet style. Pricing varies when customizing for a buffet menu.



Pork BBQ Spare Ribs

1/3 rack of meaty, tender pork ribs, slow cooked and basted with J.R.'s Signature Sauce
\$28.95

BUFFET STATION

(For Buffet Style Service only)

Baked Penne with Italian Sausage

Blend of zesty Italian sausage, tomatoes, and penne in tomato sauce
\$23.95

J.R.'s Lasagna

Pork sausage, beef, tomatoes, and cheeses in a zesty tomato sauce
\$24.95



Broiled Salmon*

Filet cut broiled and topped with creamy white wine dill sauce
\$24.95

Crab Cakes

Two lightly broiled fresh lump back-fin crab cakes served with remoulade sauce
\$25.95

Parmesan Crusted Tilapia*

dusted with mild seasonings and parmesan
\$23.95

Grilled Shrimp Skewers

Jumbo shrimp grilled over open flames; Basted in your choice of sauce (House Tomato Marinade, Pesto, or Lime Cilantro)
\$22.95



Vegetarian Roma Stuffed Tomato

Fresh roma tomatoes topped with toasted panko, parmesan cheese, herbs, and butter
\$16.95

Vegetarian Baked Penne Caprese Pasta

Penne pasta tossed with fresh tomato basil pesto, herbs, shredded mozzarella, and parmesan
\$18.95

Vegetarian Pasta Primavera

A house favorite, penne pasta with seasonal garden vegetables in a pesto sauce
\$18.95

Cheese Tortellini with Spinach

Cheese stuffed tortellini with sautéed spinach in a light parmesan cream sauce
\$18.95

Charleston Tomato Pie

Layers of fresh tomatoes, herbs, scallions, and a blend of cheeses baked in flaky pie crust
\$16.95

Veggie Kabobs

Marinated garden vegetables lightly seasoned and grilled over open flames
\$16.95

All plated entrees includes:

House Salad with Italian Vinaigrette

Chef's choice Starch and Vegetable

Fresh Baked Bread with Butter

Iced Water

(no rice or potatoes are served with pasta entrees)

You may upgrade your entrée sides for a small charge; see CUSTOMIZED SIDES



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CUSTOMIZED SIDES



House Salad

mixed greens, cucumbers, cherry tomatoes, carrots, croutons, with Ranch and/or Italian Vinaigrette

\$2.95

Classic Caesar Salad

romaine, croutons, parmesan cheese and Caesar Dressing

\$3.95

Baby Spinach Salad

mandarin oranges, mushrooms, red onions, slivered almonds, with Poppy Seed Dressing

\$3.95

Strawberry Spinach Salad

strawberries, red onions, with Poppy Seed Dressing

\$3.75

Opulent Salad

mixed greens, grapes, pears, dried cranberries, pistachios, gorgonzola, mustard vinaigrette

\$4.95

Pear & Gorgonzola Salad

leaf lettuce, pears, gorgonzola, toasted pecans, with Mustard Vinaigrette

\$4.95

Wedge Salad

crispy bacon pieces, tomatoes, crumbled blue cheese, with Creamy Blue Cheese Dressing

\$3.95

Black Bean Corn Salad

a zesty blend of black beans, corn, peppers, and onions

\$2.95

Creamy Cole Slaw

a classic slaw, homemade daily

\$2.75

Apple Dijon Cole Slaw

with shaved apple and mustard dressing

\$2.95

Gourmet Redskin Potato Salad

freshly made in house daily

\$2.75

Vegetarian Pasta Salad

tri-colored pasta w/ fresh vegetables

\$2.75

Broccoli and Cheddar Salad

Broccoli florets and cubed cheddar with crispy bacon, onions, in a sweet & tangy dressing

\$3.50



Vegetable Sauté

broccoli, carrots, zucchini, squash, peppers and onions lightly sautéed with oil and fresh herbs

\$2.75

Balsamic Grilled Zucchini Spears

marinated zucchini grilled over open flame

\$2.95

Green Beans Provencal

fresh green beans sautéed with tomatoes and onions

\$2.75

Country Green Beans

slow cooked with smoked bacon pieces and onions

\$2.95

Asparagus with Parmesan Crust

broiled asparagus with parmesan crunch

\$3.25

Mushrooms Diane

sautéed mushrooms in a sherry teriyaki sauce with red pepper flakes and garlic

\$2.75

Buttered Kernel Corn

whole kernel corn with blend of seasoning and butter

\$2.75

Grilled Street Corn

fresh cobs of corn served with butter, fresh herb pesto, chili lime sauce, & crumbled cheese

\$4.25

Cheesy Creamed Corn

whole kernel corn slow cooked with cream and a blend of cheeses

\$2.75

Roasted Root Vegetables

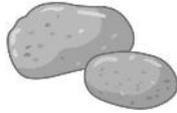
sweet potatoes, turnips, parsnips, and carrots roasted with mixed herbs and garlic

\$3.50

You may **upgrade** your plated entrée sides for a small charge; see all the **Customized Sides** that we have to offer

CUSTOMIZED SIDES

You may **upgrade** your plated entrée sides for a small charge;
see all the **Customized Sides**
that we have to offer



Garlic Mashed Potatoes

garlic infused potatoes smashed to a creamy delight
\$3.25

Mashed Potato Bar

garlic mashed potatoes served with cheddar cheese,
sour cream, chives, and bacon pieces
\$5.25

Au Gratin Potatoes

white cheddar, jarlsburg, and pecorino romano
cheeses layered between potatoes
\$3.50

Rosemary Roasted Potatoes

slow roasted red skinned potatoes
with garlic and rosemary
\$2.75

Dill Redskin Potatoes

petite redskin potatoes tossed in butter and dill
\$2.75

Mixed Wild Rice Pilaf

fluffy white & wild rice with carrots,
celery, onions, and peas
\$2.75

Cilantro Lime Rice

white rice tossed with fresh cilantro
and a zest of lime
\$2.75

Home-Style Mac & Cheese

a creamy blend of cheeses and pasta
baked to golden perfection
\$3.95

Garlic Bread

garlic baked in crusty Italian loaf
\$1.50 (min. of 25)

Honey Cornbread

sweet southern style cornbread
\$1.25 (min. of 25)



“So many options, what should I order?”

Check out our Sample Packages

SWEET DELIGHTS

White Chocolate Raspberry Cheesecake

served with raspberry sauce, fresh raspberries, and whipped cream
\$4.95 (min. of 25)

Oreo Cheesecake

served with swirl of chocolate sauce and whipped cream
\$4.95 (min. of 25)

NY Style Plain Cheesecake

keep it simple with a classic served with whipped cream
\$4.95 (min. of 25)

Chocolate Mousse Cups

creamy chocolate mousse piped in cups
\$3.95 (min. of 25)

Strawberries Romanoff

fresh strawberries with liqueur cream
\$3.95 (min. of 25)

Red Velvet Poke Cake

red velvet cake baked with fluffy cheesecake pudding and topped with fresh whipped cream
\$3.95 (min. of 50)

Boston Cream Poke Cake

yellow cake infused with creamy vanilla pudding and chocolate ganache
\$3.95 (min. of 50)

Pineapple Coconut Cake

yellow cake with pineapple, shredded coconut and fresh whipped cream
\$4.50 (min. of 50)

Double Chocolate Bundt Cake

rich chocolate cake topped with chocolate ganache, fresh berries, and whipped cream
\$3.95 (min. of 50)

Cake Lollipops

choice of one: Vanilla, Chocolate, Red Velvet, and Lemon
\$1.75 (min. of 50)

Cheesecake Lollipops

variety of two styles; chocolate covered and coconut chocolate covered
\$3.95 (min. of 50)

Sopapilla Cheesecake Bars

a sweet cinnamon and sugar cheesecake layered on a flaky crust
\$2.50 (min. of 25)

Country Apple Dumplings

warm apple baked in cinnamon crust served with whipped cream
\$3.50 (min. of 25)

Warm Peach Cobbler

a southern style classic with a butterscotch caramel twist
\$3.50 (min. of 25)

Two Scoops Ice Cream

vanilla and/or chocolate
\$3.95 (min. of 25)

Jumbo Chocolate Chip Cookies

a giant version of what mom makes filled with lots of chocolate chunks
\$1.75 (min. of 25)

Triple Fudge Brownies

a knockout of chocolaty rich flavor
\$1.75 (min. of 25)



SIGNATURE DESSERTS (SPECIAL ORDER)

Mint Grasshopper Pie

crème d' menthe marshmallow pie with oreo cookie crust
\$4.95 (min. of 50)

Chocolate Espresso Pecan Pie

a culinary delight filled with sweet pecans and chocolate
\$4.95 (min. of 50)

White Chocolate Bread Pudding

topped with a sinfully rich white chocolate mousse & white chocolate sauce
\$4.95 (min. of 50)



DESSERT STATIONS

Seasonal Pie Station

apple, cherry, blueberry and many more to choose from
2 choices \$3.50 (min. of 50) / 3 choices.....\$4.95 (min. of 75)

Assorted Dessert Display

Chef's choice variety of dessert bars, tea cookies, and fresh strawberries & whipped cream
\$5.95 (min. of 75)

Deluxe Dessert Display

triple fudge brownies, strawberry shortcake and warm peach cobbler
\$6.75 (min. of 75)

SAMPLE PACKAGES

COCKTAIL FARE

The Grand Plan

Marinated Skirt Steak Sliders w/ creamy horseradish sauce * Warm Crab & Artichoke Dip w/ baguette slices & crackers
Napa Valley Chicken Pecan Salad Bites * White Bean Crostini w/ fire roasted cherry tomatoes * Antipasto Skewers
Gourmet Cheese Display w/ fruit garnish, crackers & soft baguette slices * Opulent Salad w/ Mustard Vinaigrette
\$30.00 / per person (min. 50 guests) (carver required)

Garden Party

Pulled Smoked Chicken Sliders w/ caramelized onions & smoked gouda * Mini Beef Kabobs w/ peppers & onions
Fontina & Prosciutto Crostini w/ apricot preserves * Crispy Phyllo Wrapped Asparagus
Whole Brie Wheel topped w/ berry balsamic & walnut glaze served w/ crackers * Fresh Fruit Skewers
Garlic Hummus w/ vegetable crudité & crackers * Baby Spinach Salad w/ poppy seed dressing
\$26.00 / per person (min. 50 guests)

Corner Carnival

Steak & Caramelized Onion Quesadillas w/ sour cream * Southwestern Chicken Quesadillas w/ salsa
Chili Lime Marinated Shrimp Skewers * Marinated Mushroom Sliders w/ chipotle cream
7 Layer Tex-Mex Dip * Black Bean & Corn Salad * Vegetarian Pasta Salad * Tortilla Chips w/ guacamole
\$24.00 / per person (min. 50 guests)

Boardwalk Stroll

Nathan's All Beef Hot Dogs w/ condiments & potato buns * J.R.'s Beef Chili w/ all the fixings
Mini Crab Cakes w/ remoulade sauce * Warm Nacho Cheese Dip w/ tortilla chips * Jumbo Soft Pretzels w/ mustard
Fresh Popped Popcorn * Southwestern Pasta Salad * French Fries
\$22.00 / per person (min. 50 guests)

Southern Spread

Pulled BBQ Beef Sliders w/ J.R.'s BBQ sauce * Fried Chicken Wings w/ golden tangy BBQ sauce & celery sticks
Country Ham Rolls * Classic Deviled Eggs * Spinach Dip in bread bowl w/ baguette slices & crackers
Apple Dijon Cole Slaw * Fresh Cucumber & Onion Salad * Cornbread Muffins
\$25.00 / per person (min. 50 guests)

The Touchdown

Meatballs Serrano in a tangy Jack Daniels Sauce * Lil' Sausage Smokies wrapped in Maple Bacon in brown sugar glaze
Smoked Chicken Wings w/ blue cheese dipping & celery sticks * Supreme Pepperoni Pizza Dip w/ baguette slices & tortilla chips
Domestic Cheese Display w/ fruit garnish, crackers & soft baguette slices * Vegetable Crudité Platter
Broccoli & Cheddar Salad * Gourmet Redskin Potato Salad
\$25.00 / per person (min. 50 guests)

SAMPLE PACKAGES

While our packages below have been specially tailored to suit the tastes of your guests, we would be happy to customize a menu for you.

MAIN FARE BUFFET MENUS (OUR MOST POPULAR PAIRINGS)

Grilled Trio

Marinated Skirt Steak carved w/ creamy horseradish sauce * Marinated Boneless Chicken w/ BBQ sauce on side
Broiled Salmon with white wine dill sauce
Rosemary Roasted Potatoes or Garlic Mashed Potatoes * Fresh Vegetable Sauté
House Salad w/ Ranch & Italian dressing * Artisan Rolls & Butter
\$38.95 / per person (plus carver required)
Marinated Beef Tenderloin may be substituted for an additional \$4.00/pp

Grand Surf & Turf

Marinated Sirloin dry aged and rested in J.R.'s signature marinade * Crab Cakes w/ remoulade sauce
Vegetarian Pasta Primavera
Rosemary Roasted Potatoes or Garlic Mashed Potatoes * Fresh Vegetable Sauté
House Salad w/ Ranch & Italian dressing * Artisan Rolls & Butter
\$37.95 / per person

Chicken & Ribs Combo

BBQ Spare Ribs cooked slow and basted with J.R.'s BBQ sauce * Marinated Boneless Chicken w/ BBQ Sauce on side
Rosemary Roasted Potatoes or Garlic Mashed Potatoes * Fresh Vegetable Sauté
House Salad w/ Ranch & Italian dressing * Artisan Rolls & Butter
\$34.95 / per person

Country Pit BBQ Trio

Pulled BBQ Beef Brisket * Pork BBQ Picnic Shoulder carved on site * Grilled Boneless Chicken Quarters
w/ SC mustard Sauce, NC vinegar sauce, and Memphis red sauce (choice of 2 sauces)
Home-style Mac & Cheese * Country Green Beans * Corn on the Cob
Coleslaw * Gourmet Redskin Potato Salad * Soft Potato Rolls & Butter
\$38.95 / per person (plus carver required)

Italian Duo

Grilled Petite Filet w/ choice of one sauce (bordelaise, au poivre, or béarnaise) * Chicken Piccata w/ lemon caper butter
Cheese Tortellini w/ spinach in a light creamy parmesan sauce
Mixed Wild Rice Pilaf * Fresh Vegetable Sauté
House Salad w/ Ranch & Italian dressing * Artisan Rolls & Butter
\$39.95 / per person

The sides listed in the above packages can be customized for an additional charge.

See our customized sides menu for a variety of options.

BEVERAGE SERVICE

*Customized a la carte bottle service is available
if one of the packages below does not meet your event needs*

NON-ALCOHOLIC PACKAGE

	2 Hours per person	3 Hours per person
STANDARD	\$3.50	\$4.50
Assorted Sodas, Iced Tea, and Water		
COFFEE SERVICE	\$2.25	\$3.25
Freshly Brewed Regular and Decaf coffee served with creamer and sugars		

BEER & WINE PACKAGES

	2 Hours per person	3 Hours per person
HOUSE	\$16.00	\$22.00
Domestic Beer (select 2): Budweiser, Bud Light, Yuengling, Miller Lite, and Michelob Ultra Lindeman's Wine (select 2): Cabernet Sauvignon, Merlot, Chardonnay, and Pinot Grigio Assorted Sodas and Bottled Water		
PREMIUM	\$20.00	\$28.00
Premium Beer (select 2): Amstel, Corona, Heineken, and Sam Adams Domestic Beer (select 1): Budweiser, Bud Light, Yuengling, Miller Lite, and Michelob Ultra Woodbridge by Mondavi Wine (select 2): Cabernet Sauvignon, Merlot, Chardonnay, and Pinot Grigio Assorted Sodas and Bottled Water		

FULL BAR PACKAGES

	2 Hours per person	3 Hours per person
HOUSE	\$20.00	\$28.00
Aristocrat Vodka, Gin, Rum, Bourbon, and Scotch Domestic Beer (select 2): Budweiser, Bud Light, Yuengling, Miller Lite, and Michelob Ultra Lindeman's Wine (select 2): Cabernet Sauvignon, Merlot, Chardonnay, and Pinot Grigio Assorted Sodas and Bottled Water		
PREMIUM	\$26.00	\$32.00
Absolute Vodka, Beefeater Gin, Bacardi Rum, Jack Daniels, and Dewar's Scotch Premium Beer (select 2): Amstel, Corona, Heineken, and Sam Adams Domestic Beer (select 1): Budweiser, Bud Light, Yuengling, Miller Lite, and Michelob Ultra Woodbridge by Mondavi Wine (select 2): Cabernet Sauvignon, Merlot, Chardonnay, and Pinot Grigio Assorted Sodas and Bottled Water		

NO SUBSTITUTIONS CAN BE MADE TO THE ABOVE PACKAGES
2 hour package averages 3 beverages per person (alcoholic and non-alcoholic)
Specialty Drinks may be added to any Package upon request

ADDITIONS ~

Non-Alcohol: Hot Coffee, Hot Tea, Hot Chocolate, Apple Cider, & Craft Lemonades

Beers: See our list of Specialty Craft Beers

Wine: 14 Hands, Sebastiani, Belmondo, Prince Michel, Clos Du Bois, & many more

Spirits: Captain Morgan, Tanqueray, Maker's Mark, Bailey's, Kahlua, Grey Goose,
Crown Royal, Knob Creek, Jose Cuervo, Patron, and Catoctin Creek

