



# *J.R.'s Stockyards Inn*

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*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.*



## TABLE OF CONTENTS

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General Information .....	3
Event Policies .....	4
Event Planning Timeline .....	5
<b><u>MENU:</u></b>	
Hors d' oeuvres .....	7
Main Entrees .....	10
Customized Sides .....	12
Sweet Delights .....	14
Sample Packages.....	15
Beverage Service .....	17







*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
- ◆ **No Food or Beverage** to be removed from the 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***

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### **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 brining 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





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# *J.R.'s Stockyards Inn Special Event Menu*

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*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

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## **J.R.'s Marinated Beef Tenderloin Sliders\***

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

## **Marinated Skirt Steak Sliders\***

Carved to order with Rolls &  
Horseradish Sauce or Chimichurri Sauce  
\$5.50 (min. of 50)

## **Pulled BBQ Beef Brisket Sliders**

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

## **Steak Bites\***

Served over choice of Creamy Polenta or Crostini  
and topped w/ Chimichurri  
\$3.75 (min. of 50)

## **Bacon Cheeseburger Meatball Bites**

House meatballs skewered w/ bacon, cheese,  
cherry tomato, and leaf lettuce  
\$3.95 (min. of 50)

## **Mini Beef Kabobs \***

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

## **Lamb Chop Lollipops\***

Petite bites of tender bone-in lamb chops  
\$5.95 (min. of 100)

## **Mini Beef Wellington Tartlets**

Sliced beef and mushroom duxelle encased in flaky puff pastry  
\$395.00 (qty. of 100)

## **Meatballs in a Zesty Sauce**

A combination of beef and pork steeped in a zesty sauce  
\$1.50 (min. of 100)

## **Cajun Tenderloin Bite\***

Thinly sliced tenderloin served on a mini fork  
\$3.75 (min. of 50)

## **Chilled Cajun Beef Tenderloin Platter\***

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



## **Pulled Chicken Sliders**

Slow smoked chicken served  
w/ 2 House BBQ Sauces and 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**

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  
\$2.50 (min. 100)

## **Chicken Pot Stickers**

a light and soft Asian dumpling served with Soy Sauce  
\$275.00 (qty. of 100)

## **Chicken Bite Shooter**

Crispy boneless chicken bite served over  
Spicy Honey Mustard Dipping Sauce  
\$3.25 (min. of 100)

## **Chicken Taco Bite**

Pulled Chicken served open face on wonton  
w/ Cider Coleslaw and Apple Butter BBQ Sauce  
\$3.25 (min. of 100)

## **Smoked Turkey Breast Platter**

In house smoked tender sliced turkey  
served with Rolls,  
Cranberry Sauce and Mayo  
\$195.00 (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

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## Maple Bacon Wrapped Apricot

Macerated dried apricots 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)

## Pulled Pork Sliders

Slow smoked and served with  
w/ 2 House BBQ Sauces and Rolls  
\$4.50 (min. of 50)

## Pork Taco Bite

Pulled Pork served open face on wonton  
w/ Cider Coleslaw and Apple Butter BBQ Sauce  
\$3.25 (min. of 100)

## Pork Belly Bite

Tender Pork Belly served over warm smoked corn puree  
\$3.25 (min. of 100)

## Smashed Loaded Potato Bites

Crispy smashed roasted potatoes with bacon, cheese,  
sour cream, and chives  
\$3.50 (min. of 100)

## Ham and Corn Beignets

Fluffy morsels of ham & corn with honey dijon sauce  
\$2.95 (min. of 100)

## Spiral Cut Ham Platter

Sliced spiral ham served cold with  
mini biscuits, mayo, and dijonnaise  
\$195.00 (serves approx. 50)

## Gourmet Charcuterie Board Display

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



## Blackened Shrimp Taco Bite

Spiced shrimp served open face on tortilla scoop  
w/ Guacamole & Chipotle Cream  
\$2.75 (min. of 100)

## Jumbo Steamed Shrimp Platter

served with spicy cocktail sauce  
\$325.00 (10 lbs. each of 21/25)

## Mini Grilled Marinated Shrimp Skewers

2 each 21/25 shrimp per skewer;  
basted in house marinade  
and grilled over open flames  
\$3.95 (min. of 100)

## Mini Shrimp & Grits

Grilled marinated shrimp  
served over stone ground grits  
\$3.95 (min. of 100)

## Miniature Crab Cakes

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

## Smoked Salmon Canape

Thinly sliced smoked salmon served on  
cucumber slice w/ lemon aioli  
\$3.50 (min. of 100)

## Norwegian Smoked Salmon Platter\*

Smoked Salmon displayed with eggs, capers, onions,  
cream cheese, crackers & baguettes  
\$235.00 (serves approx. 50)

## Warm Crab & Artichoke Dip

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

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## Biscuit Station

A little bit of variety for everyone. Warm mini biscuits served with sliced ham,  
pimento cheese, preserves, whipped butter, honey, and mustard  
\$275.00 (serves approx. 25)

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# HORS D'OEUVRES

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## **Cheese Board**

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

## **Fresh Cubed Fruit Platter**

Assorted seasonal fruit  
\$150.00 (serves approx. 50)

## **Vegetable Crudités Platter**

Fresh vegetables served with  
Ranch Dipping Sauce  
\$105.00 (serves approx. 50)



## **Seasonal Bruschetta on Endive Spear**

Strawberry, Peach, Double Tomato, or Sweet Potato  
\$2.25 (min. of 50)

## **Seasonal Brie Bite**

Crostini topped with slice of brie and seasonal fruit  
Summer Strawberry w/ Balsamic Reduction  
Fall Cranberry & Pecans w/ Maple Brown Sugar Glaze  
Winter Pomegranate w/ Honey  
\$3.25 (min. of 50)

## **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 summer favorite  
\$1.50 (min. of 100)

## **Seasonal Watermelon Bites**

Cubed Watermelon w/ feta, & thin slice of jalapeno  
\$2.25 (min. of 100)

## **Classic Deviled Eggs**

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

## **Caprese Skewers**

Marinated mozzarella balls w/ grape tomatoes and basil  
\$1.75 (min. of 100)



## **Mediterranean 7 Layer Dip**

served with cucumber slices and pita chips  
\$105.00 (serves approx. 50)

## **Spinach Artichoke Dip**

served with baguettes slices & crackers  
\$95.00 (serves approx. 50)

## **Warm Artichoke Jalapeno Dip**

cheesy blend of artichokes and jalapenos served warm with  
baguette slices & tri-color tortilla chips  
\$125.00 (serves approx. 50)



## **Fried Goat Cheese Bites**

Crispy fried morsels of cheese served w/ tarragon honey  
\$2.75 (min. of 100)

## **Marinated Portobello Mushroom Sliders**

Grilled mushrooms served on  
Rolls with chipotle aioli  
\$3.75 (min. of 100)

## **Crispy Pimento Balls**

Deep fried pimento cheese bites w/ spicy pepper jelly  
\$2.75 (min. of 100)

## **Sweet Potato Stuffed Mushroom**

Baby bella mushroom caps stuffed w/  
puree of sweet potato & chimichurri  
\$2.75 (min. of 100)

## **Crispy Phyllo Wrapped Asparagus**

Asparagus spears with asiago cheese wrapped in flaky  
crust and baked until golden brown  
\$275.00 (qty. of 100)

# MAIN ENTREES

*Minimum order of 10 each when order plated  
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.*



## Grilled 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

## Beef Tenderloin Medallions\*

Sliced Tenderloin served w/ chimichurri  
\$28.95

## Chopped Steak\*

All Beef patty grilled and smothered  
in caramelized onions, & mushroom sauce  
\$24.95

## Classic Meatloaf\*

A combination of ground beef and minced veggies  
baked with J.R.'s BBQ Sauce  
\$24.95

## Beef Tips\*

Tender pieces of beef in a red wine sauce  
\$22.95

## CARVING STATION

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

## Marinated Beef Tenderloin\*

Whole aged tenderloin, grilled and  
served with Horseradish Sauce or Chimichurri Sauce  
\$34.95

## Marinated Skirt Steak\*

Tender cut beef skirt steak marinated and grilled  
served with Horseradish Sauce or Chimichurri Sauce  
\$30.95

## Whole Prime Rib\*

Aged Prime Rib slow roasted and  
served with Au Jus and Horseradish Sauce  
\$39.95

## Slow Smoked Beef Brisket

Smoked low and slow  
served with 2 BBQ Sauces  
\$28.95

(All beef selections are prepared Medium)



## All plated entrees includes:

Tossed Green 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 Marbella

Boneless chicken thighs w/ dates, olives, capers,  
and herbs in a white wine reduction  
\$20.95

## Chicken w/ Sun-dried Tomato Cream Sauce

Grilled boneless chicken breast topped with sun-dried  
tomato white wine cream sauce and chiffonade of basil  
\$21.95

## Summer Caprese Grilled Chicken

Tender chicken breast topped with fresh tomato, basil,  
and mozzarella finished with a Balsamic Reduction  
\$22.95

## Grilled Marinated Chicken w/ Fresh Salsa

J.R.'s Signature chicken sliced and  
topped with seasonal fresh salsa  
\$22.95

## Chicken Piccata

Lightly breaded chicken breast, pan-fried and  
served with Lemon Caper Butter  
\$23.95

## Zesty Brown Sugar Chicken

Tender grilled boneless chicken topped  
with brown sugar blaze  
\$22.95

## Chicken Pot Pie

Chicken and vegetables in a cream sauce  
topped with flaky puff pastry  
\$20.95

## CARVING STATION

(For Buffet Style Service only)

## Apple Smoked Turkey Breast

In house smoked turkey breast served with  
Cranberry Orange Chutney and Blond Gravy  
\$24.95

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

# MAIN ENTREES

*Minimum order of 10 each when ordering plated  
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.*



## **BUFFET / CARVING STATION**

(For Buffet Style Service only)

### **Pork BBQ Spare Ribs**

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

### **Maple Garlic Pork Tenderloin**

J.R.'s Signature Marinade then grilled over open  
\$24.95

### **Charleston Tomato Pie with Bacon**

Perfect Summer dish with layers of fresh tomatoes,  
herbs, scallions, bacon, and a blend of cheeses  
baked in flaky pie crust  
\$18.95

### **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

### **BBQ Picnic Shoulder**

Slow smoked whole hog picnic shoulder  
served with 3 BBQ Sauces  
\$26.95 (carver required)



### **Linguini & Lemon Gremolata Crumb**

Linguini tossed w/ burst cherry tomatoes, lemon zest,  
herbs, and white wine  
\$16.95

### **Vegetarian Lasagna**

Layers of tomato sauce, spinach, basil pesto, herbs,  
ricotta, shredded mozzarella, and parmesan  
\$18.95

### **Charleston Tomato Pie**

Perfect Summer dish with layers of fresh tomatoes,  
herbs, scallions, and a blend of cheeses baked in flaky pie crust  
\$16.95

### **Seasonal Stuffed Vegetable**

Blend of quinoa, brunoise vegetables,  
white bean ragout, and roasted tomato sauce  
(Stuffed Bell Peppers, Acorn Squash, or Zucchini)  
\$18.95



### **Broiled Salmon\***

Filet cut broiled and topped  
with bourbon citrus glaze  
\$24.95

### **Crab Cake**

Lightly broiled fresh lump back-fin crab cake  
served with remoulade sauce  
\$24.95

### **Grilled Shrimp Skewers**

4 each 21/25 Jumbo shrimp in house marinade;  
grilled over open flames  
\$22.95

### **Broiled Red Snapper\***

Broiled with white wine & butter  
served over sautéed zucchini noodles  
\$24.95

### **Mediterranean Baked Cod\***

Baked in wine reduction  
w/ grape tomatoes and mini sweet peppers  
\$22.95

### **Cajun Shrimp and Cheddar Grits**

Cajun Spiced 21/25 Shrimp  
served over Stone Ground Cheddar Grits  
\$22.95

### **Shrimp w/ Linguini & Lemon Gremolata Crumb**

Sautéed 21/25 Shrimp served over linguini  
tossed w/ burst cherry tomatoes, lemon zest,  
herbs, and white wine  
\$22.95

### **All plated entrees includes:**

**Tossed Green 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

\*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.



# CUSTOMIZED SIDES

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## **Tossed Green Salad**

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

\$3.25

## **Classic Caesar Salad**

romaine, croutons, parmesan cheese and Caesar Dressing

\$3.95

## **Autumn Spinach Salad**

mandarin oranges, pomegranates, mushrooms, red onions,  
slivered almonds, served with Honey Balsamic Vinaigrette

\$4.25

## **Summer Spinach Salad**

strawberries, blueberries, red onions,  
served with Strawberry Balsamic Vinaigrette

\$4.25

## **Grand Salad**

mixed greens, dried cranberries, crumbled feta,  
toasted walnuts, with Balsamic 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

## **Summer Heirloom Tomato Salad**

Sliced heirloom tomatoes and peaches topped with burrata  
cheese and balsamic reduction

\$3.95

## **Summer Cucumber & Radish Salad**

Sliced cucumbers, shaved radishes, and red onions  
tossed in light vinaigrette

\$3.50

## **Cider Coleslaw**

with apple cider vinegar and seasonings

\$2.95

## **Roasted Potato Vegetable Salad**

Baby red potatoes, orange & green bell peppers,  
corn off the cob, and green onions

\$3.50

## **Lemon Orzo Salad**

Orzo tossed w/ fresh vegetables & lemon vinaigrette

\$3.50



## **Seasonal Vegetable Sautés**

seasonal fresh vegetables lightly  
sautéed with oil and fresh herbs

\$2.95

## **Sautéed Green Beans**

fresh green beans sautéed  
with butter and seasoning

\$2.75

## **Country Green Beans**

slow cooked with smoked  
bacon pieces and onions

\$2.95

## **Maple Dijon Roasted Brussel Sprouts**

glazed in a maple dijon sauce

\$3.50

## **Roasted Asparagus**

drizzle with light lemon butter

\$3.25

## **Street Whole Kernel Corn**

corn off the cob with cotija cheese,  
scallions, cilantro, spices and lime aioli

\$3.25

## **Grilled Street Corn**

fresh cobs of corn served with  
Lime butter, chipotle aioli, crumbled cojita cheese, &  
fresh chopped cilantro and lime wedges

\$4.50

## **Mushrooms Diane**

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

\$2.75

## **Balsamic Grilled Zucchini Spears**

marinated zucchini grilled over open flame

\$2.95

## **Cauliflower Gratin**

layers of tender cauliflower baked  
in a light cream sauce

\$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

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### **Garlic Mashed Potatoes**

garlic infused potatoes smashed to a creamy delight  
\$3.25

### **Mashed Potato Bar**

garlic mashed potatoes served with toppings  
(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**

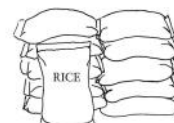
petite redskin potatoes tossed in butter and dill  
\$2.75

### **Roasted Heirloom Fingerling Potatoes**

petite heirloom potatoes tossed with butter and seasoning  
\$3.50

### **Maple Roasted Sweet Potatoes**

a creamy blend of cheeses and pasta  
baked to golden perfection  
\$3.50



### **Basmati Rice**

fluffy white rice tossed  
with butter and seasoning  
\$2.75

### **Cilantro Lime Rice**

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

### **Parmesan Risotto**

white rice cooked to creamy perfection  
and finished with parmesan  
\$3.95

### **Aged Sharp Cheddar Grits**

A southern classic of stone ground grits with rich  
aged sharp cheddar and butter  
\$3.95



### **Home-Style Mac & Cheese**

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

### **Mac & Cheese Station**

Homestyle mac & cheese served with toppings  
(bacon pieces, jalapenos, broccoli, and mushrooms)  
\$5.75

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### **Garlic Bread**

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

### **Honey Cornbread**

sweet southern style cornbread  
\$1.65 (min. of 25)

### **Artisan Rolls and Butter**

assortment of rolls  
\$1.50 (min. of 25)

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*“So many options, what should I order?”*

**Check out our Sample Packages**

# SWEET DELIGHTS

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## Summer Strawberries & Cream

fresh strawberries served  
w/ liqueur whipped cream  
and mini warm honey biscuits  
\$3.95 (min. of 50)

## Warm Seasonal Cobbler

a southern style classic  
(Peach, Apple, or Berry)  
\$3.25 (min. of 50)

## Chocolate Mousse Cups

creamy chocolate mousse piped in cups  
\$3.95 (min. of 100)

## Country Apple Dumplings

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

## Southern Banana Pudding

an ol' favorite with creamy  
banana pudding and vanilla wafers  
\$2.75 (min. of 100)

## Grilled Peaches & Cream

perfect outdoor summer dessert with  
grilled fresh peached & whipped cream  
\$4.50 (min. of 50)

## Rum Spiked Pineapple w/ Ice Cream

rum spiked pineapple grilled over open  
flame & served with vanilla ice cream &  
toasted coconut shavings  
\$4.50 (min. of 50)

## Sopapilla Cheesecake Bars

a sweet cinnamon and sugar cheesecake  
layered on a flaky crust  
\$135.00 (qty. of 50)

## Assorted Gourmet Dessert Bars

variety of pecan, lemon, chocolate rasp-  
berry, and coconut s'mores  
\$235.00 (qty. of 100)

## Jumbo Chocolate Chip Cookies

a giant version of what mom makes  
filled with lots of chocolate chunks  
\$1.75 (min. of 50)

## Triple Fudge Brownies

a knockout of chocolaty rich flavor  
\$1.75 (min. of 50)

## Cake Lollipops

choice of one: Vanilla, Chocolate,  
Red Velvet, and Lemon  
\$2.25 (min. of 50)

## Chocolate & Strawberry Tart

decadent chocolate tart topped  
with sliced strawberries  
\$4.50 (min. of 50)

## Winter Pear Trifle

layers of brandy roasted pears  
with spice cake & sabayon  
\$4.95 (min. of 50)

## NY Style Plain Cheesecake

keep it simple with a classic  
served with whipped cream  
\$4.95 (min. of 50)

## Red Velvet Poke Cake

red velvet cake baked with fluffy  
cheesecake pudding and topped  
with fresh whipped cream  
\$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  
\$4.25 (min. of 50)

## Two Scoops Ice Cream

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

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## SEASONAL DESSERT DISPLAYS

(contain a small variety of items listed to suit everyone's taste buds)

### Summer Dessert Display

Grilled Peaches & Cream, Banana Pudding,  
and Assorted Dessert Bars  
\$6.95 (min. of 75)

### Autumn Dessert Display

Warm Apple Cobbler, Rum Spiked Pineapple,  
Vanilla Ice Cream, and Triple Fudge Brownies  
\$7.25 (min. of 75)

### Winter Dessert Display

Winter Pear Trifle, Double Chocolate Bundt Cake,  
And Sopapilla Cheesecake Bars  
\$7.25 (min. of 75)

### 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)



## SIGNATURE DESSERTS

(special order)

### White Chocolate Bread Pudding

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

### 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)



# ***SAMPLE PACKAGES***

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## **COCKTAIL FARE**

*Cocktail Fare Packages listed below contains a light tasting for approximately 1 hour.  
This will average about 6-8 total bites for every guest. Additional pieces may be added.*

### **The Grand Plan**

Marinated Skirt Steak Sliders w/ creamy horseradish sauce \* Napa Valley Chicken Pecan Salad Bites  
Warm Crab & Artichoke Dip w/ baguette slices & crackers \* White Bean Crostini w/ fire roasted cherry tomatoes  
Caprese Skewers \* Gourmet Charcuterie Board w/ mustard & crackers  
\$25.00 / per person (min. 50 guests) (carver required)

### **Garden Party**

Pulled Chicken Sliders w/ 2 house bbq sauces \* Mini Beef Kabobs w/ peppers & onions  
Smoked Salmon Canapes w/ lemon aioli \* Crispy Phyllo Wrapped Asparagus  
Mediterranean 7 Layered Dip w/ cucumber slices & pita chips \* Seasonal Brie Bites  
\$22.00 / per person (min. 50 guests)

### **Corner Carnival**

Crostini Steak Bites w/ chimichurri \* Chicken Taco Bites w/ cider coleslaw  
Marinated Mushroom Sliders w/ chipotle cream \* Blackened Shrimp Taco Bites  
7 Layer Tex-Mex Dip \* Tortilla Chips w/ guacamole  
\$21.00 / per person (min. 50 guests)

### **Southern Spread**

Pulled BBQ Beef Sliders w/ 2 house bbq sauces \* Country Ham Rolls  
Pulled Chicken Sliders w/ 2 house bbq sauces \* Classic Deviled Eggs  
Spinach Artichoke Dip w/ baguette slices & crackers \* Cider Coleslaw  
\$22.00 / per person (min. 50 guests)

### **The Touchdown**

Maple Bacon wrapped Apricots \* Meatballs in Zesty Sauce  
Chicken Bite Shooters \* Warm Artichoke Jalapeno Dip w/ baguette slices & tortilla chips  
Cheese Board Display w/ crackers \* Vegetable Crudit  Platter  
\$20.00 / per person (min. 50 guests)

# SAMPLE PACKAGES

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## MAIN FARE BUFFET MENUS (OUR MOST POPULAR PAIRINGS)

*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.*

### Grilled Trio

Marinated Skirt Steak carved w/ creamy horseradish sauce \* Grilled Marinated Chicken Breast  
Broiled Salmon with bourbon citrus glaze  
Rosemary Roasted Potatoes or Garlic Mashed Potatoes \* Seasonal Vegetable Sauté  
House Salad w/ Ranch & Italian dressing \* Artisan Rolls & Butter  
\$39.95 / per person (plus carver required)  
*Marinated Beef Tenderloin may be substituted for an additional \$4.00/pp*

### Grand Surf & Turf

Marinated Sirloin \* Crab Cake w/ remoulade sauce  
Rosemary Roasted Potatoes or Garlic Mashed Potatoes \* Seasonal Vegetable Sauté  
House Salad w/ Ranch & Italian dressing \* Artisan Rolls & Butter  
\$38.95 / per person

### Chicken & Ribs Combo

BBQ Spare Ribs cooked slow and basted with J.R.'s BBQ sauce \* Grilled Marinated Chicken Breast  
Rosemary Roasted Potatoes or Garlic Mashed Potatoes \* Seasonal Vegetable Sauté  
House Salad w/ Ranch & Italian dressing \* Artisan Rolls & Butter  
\$35.95 / per person

### Country Pit BBQ Trio

Pulled BBQ Beef Brisket \* Pork BBQ Picnic Shoulder carved on site \* Grilled Marinated Chicken Breast  
Home-style Mac & Cheese \* Country Green Beans \* Corn on the Cob \* Coleslaw  
Gourmet Redskin Potato Salad \* 2 House BBQ Sauces \* Soft Potato Rolls & Butter  
\$40.95 / per person (plus carver required)

### Italian Duo

Grilled Petite Filet \* Chicken Piccata w/ lemon caper butter  
Linguini & Lemon Gremolata Crumb  
Basmati Butter Rice \* Seasonal Vegetable Sauté  
House Salad w/ Ranch & Italian dressing \* Artisan Rolls & Butter  
\$40.95 / 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
<b>STANDARD</b> .....	<b>\$3.50</b> .....	<b>\$4.50</b> .....
Assorted Sodas, Iced Tea, and Water		
<b>COFFEE SERVICE</b> .....	<b>\$2.25</b> .....	<b>\$3.25</b> .....
Freshly Brewed Regular and Decaf coffee served with creamer and sugars		

## BEER & WINE PACKAGES

	2 Hours per person	3 Hours per person
<b>HOUSE</b> .....	<b>\$16.00</b> .....	<b>\$22.00</b> .....
Domestic Beer (select 2): Budweiser, Bud Light, Landshark Lager, and Devils Backbone 8 Point IPA Woodbridge by Mondavi Wine (select 2): Cabernet Sauvignon, Merlot, Chardonnay, and Pinot Grigio Assorted Sodas and Bottled Water		
<b>PREMIUM</b> .....	<b>\$20.00</b> .....	<b>\$28.00</b> .....
Premium Beer (select 2): Stella Artois, Corona, Rolling Rock, and Sierra Nevada Domestic Beer (select 1): Budweiser, Bud Light, Landshark Lager, and Devils Backbone 8 Point IPA Walnut Crest 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
<b>HOUSE</b> .....	<b>\$20.00</b> .....	<b>\$28.00</b> .....
Pinnacle Vodka, Pinnacle Gin, Calypso Spiced Rum, Jim Beam Bourbon Domestic Beer (select 2): Budweiser, Bud Light, Landshark Lager, and Devils Backbone 8 Point IPA Woodbridge by Mondavi Wine (select 2): Cabernet Sauvignon, Merlot, Chardonnay, and Pinot Grigio Assorted Sodas and Bottled Water		
<b>PREMIUM</b> .....	<b>\$26.00</b> .....	<b>\$32.00</b> .....
Tito's Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Maker's Mark Bourbon Premium Beer (select 2): Stella Artois, Corona, Rolling Rock, and Sierra Nevada Domestic Beer (select 1): Budweiser, Bud Light, Landshark Lager, and Devils Backbone 8 Point IPA Walnut Crest 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 Tea, Hot Chocolate, Warm Apple Cider, & Craft Lemonades

**Beers:** See our list of Specialty Craft Beers

**Wine:** 14 Hands, Sebastiani, Sterling Vintners Collection, 10 Span, Toad Hollow, Prince Michel, Cartlidge Brown, Clos Du Bois, & many more

**Spirits:** Mount Gay Eclipse Rum, Beefeater Gin, Crown Royal, Knob Creek, Grey Goose Vodka, 1800 Silver Tequila, Bailey's Irish Bream and Kahlua Coffee Liqueur

**Signature Cocktails:** Red Apple Sangria, White Pear Sangria, Spike Cherry Limeade, & many more

