



Fairfax Hunt Club

The Fairfax Hunt Club offers a unique setting for receptions, meetings, parties, teambuilding, picnics and more. The rustic log cabin is equipped with two stone fireplaces and gleaming hardwood floors. An expansive lawn overlooking a beautiful wooded area provides a perfect setting for an indoor/outdoor event.



*Situated on eight private acres
in the heart of Reston, VA. We are
dedicated to providing a fine dining
experience for every special event
at an affordable price.*

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HISTORY

In 1928, on the very same land that George Washington rode to hounds, A. Smith Bowman created the historical Fairfax Hunt Club.

In 1951, The Fairfax Hunt was the recipient, of a gift from the Bowman family. That year, Bowman and his sons, Smith Jr. and DeLong, deeded to The Fairfax Hunt a tract of 10 acres of land on the northern edge of what is now Reston. There the clubhouse was built.

Part of the present clubhouse has a fascinating history. The attractive reception room, the Log House, was discovered quite by chance. A 200-year-old log house that was uncovered beneath a farmhouse on Beulah Road in Vienna, Virginia, serves as the facility's core. Because of its historical significance, the house was carefully dismantled and each log numbered and rebuilt on its current location. If you look closely, you can still see the numbers on each log.

A main hall with its big stone fireplace was a perfect place for hosting Hunt events. An updated kitchen was added in the 1970s, along with upgraded restrooms and air conditioning. Even today, Hunt Club members still carry on the centuries-old hunting tradition, and use the facility for the hunt breakfasts and other social activities.





*“From
Simple to
Sensational!”*



VENUE INFORMATION

CAPACITY - Seated Indoor Buffet – 100
Indoor Standing Cocktail Reception – 150
Indoors/Outdoors (seated and standing) -250

Larger groups may be accommodated by the addition of tents, bathrooms, and shuttle service.
We have parking for approximately 120 vehicles.

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

RENTAL PRICES -

All of the following rental fees are based on a **4 hour event time**.

Additional time may be previously arranged for your event at an additional charge of \$250.00/per hour.

During your event, for every hour over your prescheduled rental time an additional \$400 will be charged.

***Mon - Thurs. events must include a base minimum of \$3,000 to be spent on Food & Beverage**

****Fri. - Sun. events must include a base minimum of \$3,500 to be spent on Food & Beverage**

(base minimums before rental, equipment, service charge, taxes, and any other fees)

Special Events are consider anything more than a corporate picnic style event.

- ◆ **Weekday Special Events** - (Mon.-Thurs.) facility rental fee \$750
- ◆ **Weekend Special Events** - (Fri.-Sun.) facility rental fee \$950
- ◆ **Weddings** - \$1,900 (“Day Of”: 6 hours of facility rental to include use of upstairs bridal suite, followed by ceremony and reception.
“Day Prior”: 1 hour final walkthrough * day before dependent on available access
7 hours total facility access - additional time may be added for \$250.00 / per hour)
- ◆ **Weekday Corporate Picnics** - (Mon.-Thurs.) facility rental fee \$500
- ◆ **Weekend Corporate Picnics** - (Fri.-Sun.) facility rental fee \$750

***** 20% Service Charge and 6% Tax is applied to all events *****

We do not automatically include any type of gratuity, this is left to your own discretion if you choose.

EQUIPMENT PROVIDED -

- ◆ 5’ round tables (up to 10) with chairs (up to 80) (indoors)
(chairs noted above are for indoor use only)
- ◆ 6’ picnic tables with bench seating (10 each) (outdoors)
- ◆ 30’ x 40’ Large White Tent (backyard)
- ◆ 20’ x 40’ Large White Tent (backyard)
- ◆ 20’ x 20’ Large White Tent (backyard)
- ◆ Rectangular tables for food & beverage set up
- ◆ Serving equipment needed for food & beverage menu
- ◆ Disposable plates, cups, utensils, and napkins
- ◆ Additional equipment may be rented



EVENT POLICIES

BOOKING - To reserve the date/time, a deposit payment must be received within 2 weeks of booking. This includes the facility rental + 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 payment.

- ◆ **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 \$200 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.

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

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

- ◆ Some tenting is included at this venue during certain times of the year. Additional tenting may be rented if you wish to add it on.
- ◆ Weather conditions excluded from our “Rain or Shine” policy are predictable “Severe Weather” conditions, including Named Storms and Severe Thunderstorm Systems. If there is a predetermined severe weather threat, circumstances will be evaluated between both parties at that time; including but not limited to postponement of event to the next available day.
- ◆ When unpredictable “pop up” storms or lightening occur during an event, the event may be temporarily delayed/suspended and everyone is moved to safety until the threat has passed. The safety of our guests and staff is paramount.



VENUE POLICIES

ENTERTAINMENT VENDORS –

- ◆ We only allow **APPROVED PREFERRED VENDORS** at the venue. Your event planner will gladly provide you with our Entertainment Packet and assist with arranging entertainment vendors for your event.
- ◆ If you wish to bring in your own vendor there will be a flat rate fee applied to your event. Additionally, the outside vendor must fill out our temporary vendor contract, provide a Certificate of Insurance, and then be pre-approved by J.R.'s prior to your event date. If an outside vendor shows up on day of event without our prior knowledge/approval, there is no guarantee we can allow them to set up for your event.

MUSIC & P.A. SYSTEMS –

- ◆ Sound Systems are allowed. However, The Fairfax Hunt Club staff reserves the right to restrict the sound level so as not to disturb the residential areas surrounding the property.

DÉCOR & SIGNAGE –

- ◆ Please notify your event planner if you are planning on bringing in any type of additional decorations or signs. This is a historic venue, so no tacks, pins, staples, nails, tape, etc. are permitted on painted/wood surfaces. Balloons and signs may be placed at driveway entrance, but should be removed at end of your event.

FLAMMABLE ITEMS –

- ◆ No fireworks, sparklers, and/or combustible materials are allowed. Candles, lanterns, and tiki torchers are permitted with prior approval.

PARKING –

- ◆ There is ample parking in the front lot for approximately 90-120 vehicles. We ask that you not park in the back of venue on the grass where guests will be outside. Also do not park off the venue property, on the main road or at Lake Fairfax, or else you will risk being towed. In the event your group shall exceed maximum capacity, we can make prior arrangements to rent additional parking located next door at Lake Fairfax Park (based on their availability).

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

- ◆ **PETS** - no guests are allowed to bring animals due to health code policies (Except Service Animals)
- ◆ **FOOD AND BEVERAGES** - not to be brought into the venue or be removed from the venue at any time, due to Virginia Health Department code policies.
- ◆ **ALCOHOLIC BEVERAGES - will be removed 1 hour prior to end of event**, in accordance with Virginia ABC laws. J.R.'s Custom Catering holds the liquor license at The Fairfax Hunt Club; therefore it is required that all consumption be monitored and we reserve the right to limit and restrict any alcoholic beverages. We promote responsible drinking, guests must be age 21 or older to consume alcohol; please bring ID. In addition, **NO alcoholic beverages may be brought onto or removed from the premise.**

EVENT PLANNING TIMELINE

PLANNING YOUR EVENT -

Take advantage of all the useful information in this planning packet, as it's full of details to help you plan and promote your event. You may also request to see our Entertainment Packet that contains all kinds of exciting fun additions that will enhance your event.

4-8 weeks prior to your event—

- ◆ Contact your event planner early to start planning all the details. Otherwise, a planner will contact you to discuss optional food and beverage menu items, entertainment, décor, themes, and go over any other important information. You will receive a proposal confirming event details; please review, sign and return to us.
 - ⇒ **Choose your Menu**—Several packages to choose from or customize it to fit your theme. Don't forget to include some snacks, appetizers, desserts, and alcoholic beverages to compliment your menu.
 - ⇒ **Plan your Entertainment**—So many options to choose from Group Activities to all around fun. Your event planner can coordinate vendors for Teambuilding Activities, DJ's, Photographers, Florists, Casino Tables, Caricature Artists, and so much more
 - ⇒ **Please let your event planner know if:**
 - * Your guests will be arriving by bus or any other form of mass transit
 - * You are coordinating your own entertainment/vendor not on our approved vendor list (prior approval is mandatory; please see policies)
 - ⇒ **Start Promoting your event.** If you haven't already started, better get a jump on it now.

3 weeks prior to your event -

- ◆ Details of the picnic must be **finalized** at this time.
 - ⇒ All food and beverages
 - ⇒ All entertainment vendors must be booked
 - ⇒ Any special requests and restriction
 - ⇒ All day of timeline and agendas
- ◆ **Promote your event even more**
 - ⇒ **Directions**—A map and printed directions are included in this planning packet. Make sure all your guests have a copy to avoid going to the wrong location.

EVENT PLANNING TIMELINE

PLANNING YOUR EVENT (continued) -

☐ 10-15 days prior to your event –

- ♦ **Final guarantee guest count is due:**
 - ⇒ Number of Adults, Children ages 5 – 11, and children under 5 who will be attending
- ♦ **The Final Documents (Sales Agreement and Invoice) will be emailed to you;** the final invoice based on your final guaranteed count and remaining balance due minus the deposit.
 - ⇒ **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.
- ♦ **Payment is due by check on the day of your event.**
 - ⇒ If paying by credit card, it needs to be processed at least 3-5 days prior to your event. Let us know immediately after receiving the final documents if you want to pay via credit card and we can send you an authorization form with the 3.75% processing fee included.
 - ⇒ If paying by any other form, such as ACH, notify us promptly prior to your event and make sure the funds are transferred into our bank account prior to your date.
- ♦ **Entertainment Vendors:** if you have contracted any additional entertainment vendors through JR's, then a Vendor.Client Service Confirmation has already been sent to you. **Each Vendor payment is paid separately, by check, on the day of your event.**
 - ⇒ Use the Vendor.Client Service Confirmation as an invoice in order to pay your vendors.
 - ⇒ If you wish to pay them by credit card, please reach out to them directly, at least 3-5 days prior to event, to make arrangements.

☐ Day of your event –

- ♦ **An on-site representative will be there to:**
 - ⇒ Greet you, review the day's agenda, and answer any questions
 - ⇒ Get your signature on a copy of the final documents
 - ⇒ **Collect payment checks for J.R.'s and entertainment vendor(s)**
- ♦ 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 an emailed survey:** please take a moment to fill it out and return 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



Fairfax Hunt Club Special Event Menu

We can customize any menu to match your event. Food Service is Buffet Style with the option of hors d'oeuvres, desserts, beverages, and so much more.



HORS D'OEUVRES



J.R.'s Marinated Beef Tenderloin Sliders*

Carved to order w/ Rolls &
Horseradish Sauce and Chimichurri Sauce
\$6.95 (min. of 50)

Marinated Skirt Steak Sliders*

Carved to order w/ Rolls &
Horseradish Sauce and Chimichurri Sauce
\$6.25 (min. of 50)

Pulled BBQ Beef Brisket Sliders

Slow smoked in our wood burning pit with
mouthwatering BBQ sauce and Rolls
\$5.25 (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 cubed pieces of sirloin w/ peppers & onions
\$3.95 (min. of 100)

Meatballs in a Zesty Sauce

A combination of beef and pork steeped in a zesty sauce
\$1.65 (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
\$325.00 (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 cubed pieces of chicken w/ peppers & 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

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



Maple Bacon Wrapped Apricot

Macerated dried apricots wrapped in
Maple Bacon with Brown Sugar Glaze
\$2.50 (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
\$5.25 (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)

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)

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)



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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HORS D'OEUVRES

Cheese Board

Cubed 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)

Mediterranean 7 Layer Dip

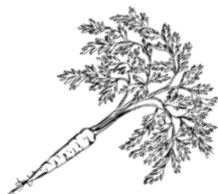
served with cucumber slices and pita chips
\$105.00 (serves approx. 50)

Cold Spinach Artichoke Dip

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

Warm Artichoke Jalapeno Dip

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



Seasonal Bruschetta Crostini

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

Seasonal Brie or Chevre Bite

Crostini topped with slice of cheese and seasonal fruit
Summer Strawberry & Brie w/ Balsamic Reduction
Fall Cranberry, Pecans, & Brie w/ Maple Brown Sugar Glaze
Winter Pomegranate & Chevre 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)

Summer Watermelon Bites

Cubed Watermelon w/ feta, & 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)

Marinated Portobello Mushroom Sliders

Grilled mushrooms served on
Potato Rolls with chipotle aioli
\$3.75 (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

Main Entrees can be for Lunch or Dinner



Grilled Filet Mignon*

Center cut from the heart of the tenderloin;
grilled to perfection
\$27.75

Beef Tenderloin Medallions*

Sliced Tenderloin served w/ chimichurri
\$24.75

Chopped Steak*

All Beef patty grilled and smothered
in caramelized onions and mushroom sauce
\$21.50

Classic Meatloaf*

A combination of ground beef and minced veggies
baked with J.R.'s BBQ Sauce
\$21.50

Beef Tips*

Tender pieces of beef in a red wine sauce
\$19.25

CARVING STATION

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

Marinated Beef Tenderloin*

Whole aged tenderloin, grilled and
served with Horseradish Sauce and Chimichurri Sauce
\$25.75

Marinated Skirt Steak*

Tender cut beef skirt steak marinated and grilled
served with Horseradish Sauce and Chimichurri Sauce
\$23.50

Whole Prime Rib*

Aged Prime Rib slow roasted and
served with Au Jus and Horseradish Sauce
\$27.75

Slow Smoked Beef Brisket

Smoked low and slow
served with 2 BBQ Sauces
\$25.75

(All beef selections are prepared Medium)



Items are served Buffet Style.

*Pricing varies when customizing and
pairing together for a buffet menu.*



Grilled Marinated Chicken Breast

grilled to perfection; a J.R.'s specialty
\$18.25

Chicken Marbella

Boneless chicken thighs w/ dates, olives, capers,
and herbs in a white wine reduction
\$17.95

Chicken w/ Sun-dried Tomato Cream Sauce

Grilled boneless chicken breast topped with sun-dried
tomato white wine cream sauce and chiffonade of basil
\$18.25

Grilled Marinated Chicken w/ Fresh Salsa

J.R.'s Signature chicken sliced and
topped with seasonal fresh salsa
\$19.25

Chicken Marsala

Pan seared chicken breast served with
sautéed mushrooms and Marsala sauce
\$20.25

Zesty Brown Sugar Chicken

Tender grilled boneless chicken topped
with brown sugar glaze
\$20.25

CARVING STATION

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

Apple Smoked Turkey Breast

served with Cranberry Orange Chutney and Blond Gravy
\$21.50

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MAIN ENTREES

Main Entrees can be for Lunch or Dinner



Pork BBQ Spare Ribs

1/3 rack of meaty, tender pork ribs, slow cooked
and basted with J.R.'s Signature Sauce
\$21.50

Baked Penne with Italian Sausage

Blend of zesty Italian sausage, tomatoes,
and penne in tomato sauce
\$17.95

J.R.'s Lasagna

Combination of pork sausage, ground beef, tomatoes,
and cheese in a zesty tomato sauce
\$16.95

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
\$14.95

CARVING STATION

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

Maple Garlic Pork Tenderloin

J.R.'s Signature Marinade then grilled over open flame
\$20.25

BBQ Picnic Shoulder

Slow smoked whole hog picnic shoulder
served with 2 BBQ Sauces
\$20.25



Linguini & Lemon Gremolata Crumb

Linguini tossed w/ burst cherry tomatoes, lemon zest,
herbs, and white wine
\$15.99

Vegetarian Lasagna

Layers of tomato sauce, spinach, basil pesto, herbs,
ricotta, shredded mozzarella, and parmesan
\$13.95



Broiled Salmon*

Filet cut broiled and topped
with bourbon citrus glaze
\$20.25

Crab Cakes

Lightly broiled fresh lump back-fin crab cakes
served with remoulade sauce
\$20.25

Grilled Shrimp Skewers

4 each 21/25 Jumbo shrimp in house marinade;
grilled over open flames
\$18.25

Broiled Red Snapper*

Broiled with white wine & butter
served over sautéed zucchini noodles
\$18.25

Mediterranean Baked Cod*

Baked in wine reduction
w/ grape tomatoes and mini sweet peppers
\$18.25

Cajun Shrimp and Cheddar Grits

Cajun Spiced 21/25 Shrimp
served over Stone Ground Cheddar Grits
\$18.25

Shrimp w/ Linguini & Lemon Gremolata Crumb

Sautéed 21/25 Shrimp served over linguini
tossed w/ burst cherry tomatoes, lemon zest,
herbs, and white wine
\$18.25

Charleston Tomato Pie (vegetarian)

Perfect Summer dish with layers of fresh tomatoes,
herbs, scallions, and a blend of cheeses baked in flaky pie crust
\$11.75

Seasonal Stuffed Vegetable

Blend of quinoa, brunoise vegetables,
white bean ragout, and roasted tomato sauce
(Stuffed Bell Peppers, Acorn Squash, or Zucchini)
\$13.95

Items are served Buffet Style. Pricing varies when customizing and pairing together for a buffet menu.

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CUSTOMIZED SIDES



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

Black Bean Corn Salad

a zesty blend of black beans, corn,
peppers, and onions
\$2.95



Seasonal Vegetable Sauté

seasonal fresh vegetables lightly
sautéed with oil and fresh herbs
\$3.50

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

Roasted Asparagus

drizzle with light lemon butter
\$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

Homestyle Creamy Cole Slaw

a classic slaw, homemade daily
\$2.75

Cider Coleslaw

with apple cider vinegar and seasonings
\$2.95

Gourmet Redskin Potato Salad

freshly made in house daily
\$2.75

Roasted Potato Vegetable Salad

baby red potatoes, orange & green bell peppers,
corn off the cob, and green onions
\$3.50

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

Vegetarian Pasta Salad

tri-colored pasta w/ fresh vegetables in light vinaigrette
\$2.75

Lemon Orzo Salad

orzo tossed w/ fresh vegetables & lemon vinaigrette
\$3.50



Grilled Zucchini Spears

zucchini grilled over open flame and
finished w/ balsamic glaze reduction
\$2.95

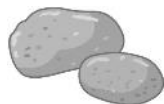
Cauliflower Gratin

layers of tender cauliflower
baked in a light cream sauce
\$3.50

Maple Dijon Roasted Brussel Sprouts

glazed in a maple dijon sauce
\$3.50

CUSTOMIZED SIDES



Garlic Mashed Potatoes

garlic infused potatoes smashed to a creamy delight
\$3.25

Mashed Potato Station

garlic mashed potatoes served with toppings
(cheddar cheese, sour cream, scallions,
fried onions and chopped bacon)
\$5.95

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 sweet potatoes with a
hint of butter and brown sugar
\$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

Parmesan Risotto Station

risotto served with toppings (shaved parmesan, mushrooms,
scallions, fried onions, and chopped bacon)
\$5.95

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

Chipotle Smoked Mac & Cheese

a creamy blend of cheeses and pasta
smoked with a bit of heat in every bite
\$3.95

Mac & Cheese Station

Homestyle mac & cheese served with toppings
(chopped bacon, jalapenos, mushrooms,
scallions and fried onions)
\$5.95

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)

“So many options, what should I order?”

Check out our Sample Packages

SWEET DELIGHTS

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)

Southern Banana Pudding

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

Grilled Peaches & Cream

Perfect outdoor summer dessert with
grilled fresh peaches, vanilla ice cream
& 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)

Chocolate & Strawberry Tart

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

Winter Pear Trifle

Layers of brandy poached 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)

White Chocolate Bread Pudding

A signature dessert topped with a
sinfully rich white chocolate mousse
& white chocolate sauce
\$4.95 (min. of 50) special order



DESSERT STATIONS

SEASONAL DESSERT DISPLAYS

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

Summer Dessert Display

Grilled Peaches & Vanilla Ice Cream,
Banana Pudding, and Assorted Dessert Bars
\$7.25 (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)



Ice Cream Sundae Station

vanilla and chocolate ice cream
with a variety of toppings
\$3.95 (min. of 50)

S'mores Station

Graham crackers, marshmallows,
chocolate bars, and sticks
(fire-pit rental required)
\$150.00 (serves approx. 50)

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)

SAMPLE PACKAGES



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.*

Fiesta Time

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/ salsa and guacamole
\$22.50 / per person (min. 50 guests)

Southern Flare

Pulled BBQ Beef Sliders * Country Ham Rolls
Pulled Chicken Sliders w/ 2 house bbq sauces * Classic Deviled Eggs
Spinach Artichoke Dip w/ baguette slices & crackers * Cider Coleslaw
\$23.50 / per person (min. 50 guests)

The Tailgater

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
\$21.50 / per person (min. 50 guests)

Visit to the Bistro

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
\$23.50 / per person (min. 50 guests)

Taste of Tuscany

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
\$26.50 / per person (min. 50 guests) (carver required)

SAMPLE PACKAGES



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.

Mixed Grill

Marinated Skirt Steak carved w/ creamy horseradish sauce
Marinated Boneless Chicken Breast * Grilled Shrimp Skewers
Rosemary Roasted Potatoes or Garlic Mashed Potatoes * Seasonal Vegetable Sauté
Tossed Green Salad w/ Ranch & Italian dressing * Artisan Rolls & Butter
\$42.75 / per person (carver required)
Marinated Beef Tenderloin may be substituted for an additional \$3.00/pp

Low & Slow 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
Tossed Green Salad w/ Ranch & Italian dressing * Artisan Rolls & Butter
\$38.50 / per person

Surf & Turf

Sliced Beef Tenderloin Medallions w/ chimichurri * Broiled Salmon w/ bourbon citrus glaze
Rosemary Roasted Potatoes or Garlic Mashed Potatoes * Seasonal Vegetable Sauté
Tossed Green Salad w/ Ranch & Italian dressing * Artisan Rolls & Butter
\$41.75 / per person

Italian Flare

Red Wine Glazed Beef Tips * Chicken Marbella
Linguini & Lemon Gremolata Crumb
Basmati Butter Rice * Seasonal Vegetable Sauté
Tossed Green Salad w/ Ranch & Italian dressing * Artisan Rolls & Butter
\$43.95 / per person

Pit BBQ Trio

Pulled BBQ Beef Brisket * Pork BBQ Picnic Shoulder carved on site * Marinated Boneless 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
\$43.95 / per person (carver required)

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 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, 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		
PREMIUM	\$20.00	\$28.00
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
HOUSE	\$20.00	\$28.00
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		
PREMIUM	\$26.00	\$32.00
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, 10 Span, Toad Hollow, Prince Michel, Cartridge 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 Cream, and Kahlua Coffee Liqueur

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



BEVERAGE SERVICE

***** ALCOHOL FAQs *****

WHAT KIND OF ALCOHOL SERVICE POLICIES DO YOU HAVE?

- ◆ We DO NOT hand out sealed or un-sealed alcohol “to-go” at the end of the evening.
- ◆ No alcohol is allowed to be brought into our venue. If we notice it, you will be asked to remove it from the premise immediately.
- ◆ We do pull all alcohol 1 hour prior to end of event. This is to ensure the safety of all guests leaving the venue. We do not announce a last call, but will serve one last drink per person.
- ◆ We do not serve shots. We may do a signature shot as a special event toast if ordered, but generally speaking we don’t want people drinking too many shots too fast and not enjoying the event.
- ◆ We DO NOT serve minors. All guests must be able to present a valid, legal ID in order to consume alcohol.
- ◆ We will discontinue service to a guest if our staff determine they are intoxicated.

DO WE GET TO KEEP THE LEFTOVER ALCOHOL?

- ◆ All alcohol includes the purchase for event consumption only. Per state regulation, any portion leftover may not leave the premise with any clients or guests.

WILL WE RUN OUT OF ALCOHOL?

- ◆ We carefully calculate how much alcohol should be needed for your event. This amount is customized based on the type of event as well as if kids are part of the guest count. Whether you are purchasing a la carte or a package service, we will help to ensure you have the perfect amount for your event.