



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.....*

VENUE 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)

Food & Beverage minimums listed above are before equipment, labor, service charge, taxes, and any other applicable fees.

***** 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 -

- 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 \$20.00/per person. A confirmation letter will be sent to you requesting the exact amount to be paid to J.R.'s. Stockyards Inn. 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

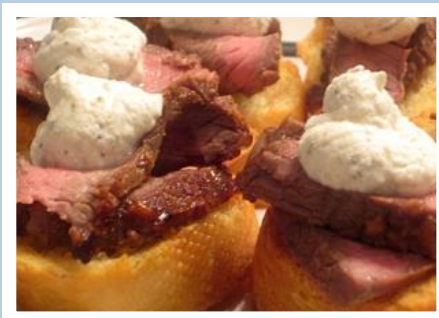
CHANGE OF DATE POLICY -

- ◆ 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**

- ◆ Weather conditions excluded from our “Rain or Shine” policy are predictable “Severe Weather” conditions, including Named Storms, Severe Thunderstorm Systems, and Severe Snow and Ice. 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 –

- ◆ The Venue has music streamed throughout. However, if you wish to bring in your own, it is allowed, but the staff reserves the right to restrict the sound level so as not to disturb the local area.

DÉCOR & SIGNAGE –

- ◆ Please notify your event planner if you are planning on bringing in any type of additional decorations or signs. 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 –

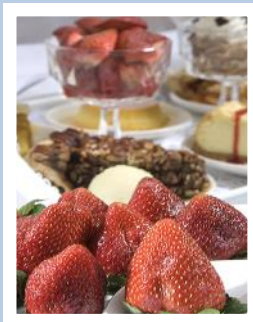
- ◆ No fireworks, sparklers, and/or combustible materials are allowed. Candles are permitted with prior approval.

PARKING –

- ◆ We offer free parking for your convenience. Metro Accessible (within walking distance from Tysons Corner Metro)

**** 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 Stockyards Inn holds the liquor license, 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 picnic -

- ◆ 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 J.R.'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



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 Rolls &
Horseradish Sauce and Chimichurri Sauce
\$6.95 (min. of 50)

Marinated Skirt Steak Sliders*

Carved to order with Rolls &
Horseradish Sauce or 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)

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
\$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

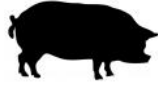
Pulled Chicken served open face on wonton
w/ Cider Coleslaw and Apple Butter BBQ Sauce
\$3.25 (min. of 100)

Smoked Turkey Breast Platter

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



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)



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)

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

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)



Seasonal Bruschetta on Crostini

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

Seasonal Brie or Chevre Bite

Crostini topped with slice of brie 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)



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 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)

Artichoke Bread

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

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
\$39.50

Marinated Sirloin*

Dry aged then slow marinated in J.R.'s signature marinade
\$33.25

Beef Tenderloin Medallions*

Sliced Tenderloin served w/ chimichurri
\$30.95

Chopped Steak*

All Beef patty grilled and smothered
in caramelized onions, & mushroom sauce
\$26.75

Classic Meatloaf*

A combination of ground beef and minced veggies
baked with J.R.'s BBQ Sauce
\$26.75

Beef Tips*

Tender pieces of beef in a red wine sauce
\$24.75

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
\$37.50

Marinated Skirt Steak*

Tender cut beef skirt steak marinated and grilled
served with Horseradish Sauce or Chimichurri Sauce
\$33.25

Whole Prime Rib*

Aged Prime Rib slow roasted and
served with Au Jus and Horseradish Sauce
\$42.75

Slow Smoked Beef Brisket

Smoked low and slow
served with 2 BBQ Sauces
\$30.95



(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
\$23.50

Chicken Marbella

Boneless chicken thighs w/ dates, olives, capers,
and herbs in a white wine reduction
\$22.50

Chicken w/ Sun-dried Tomato Cream Sauce

Grilled boneless chicken breast topped with sun-dried
tomato white wine cream sauce and chiffonade of basil
\$23.50

Summer Caprese Grilled Chicken

Tender chicken breast topped with fresh tomato, basil,
and mozzarella finished with a Balsamic Reduction
\$24.75

Grilled Marinated Chicken w/ Fresh Salsa

J.R.'s Signature chicken sliced and
topped with seasonal fresh salsa
\$24.75

Chicken Piccata

Lightly breaded chicken breast, pan-fried and
served with Lemon Caper Butter
\$25.95

Zesty Brown Sugar Chicken

Tender grilled boneless chicken topped
with brown sugar blaze
\$24.75

Chicken Pot Pie

Chicken and vegetables in a cream sauce
topped with flaky puff pastry
\$22.50

CARVING STATION

(For Buffet Style Service only)

Apple Smoked Turkey Breast

In house smoked turkey breast served with
Cranberry Orange Chutney and Blond Gravy
\$26.75

*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
\$30.95

Maple Garlic Pork Tenderloin

J.R.'s Signature Marinade then grilled over open
\$26.75

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
\$20.25

Baked Penne with Italian Sausage

Blend of zesty Italian sausage, tomatoes, and penne in tomato sauce
\$25.95

J.R.'s Lasagna

Pork sausage, beef, tomatoes, and cheeses in a zesty tomato sauce
\$26.95

BBQ Picnic Shoulder

Slow smoked whole hog picnic shoulder served with 2 BBQ Sauces
\$28.95 (carver required)



Linguini & Lemon Gremolata Crumb

Linguini tossed w/ burst cherry tomatoes, lemon zest, herbs, and white wine
\$18.25

Vegetarian Lasagna

Layers of tomato sauce, spinach, basil pesto, herbs, ricotta, shredded mozzarella, and parmesan
\$20.25

Charleston Tomato Pie (vegetarian)

Perfect Summer dish with layers of fresh tomatoes, herbs, scallions, and a blend of cheeses baked in flaky pie crust
\$18.25

Seasonal Stuffed Vegetable

Blend of quinoa, brunoise vegetables, white bean ragout, and roasted tomato sauce (Stuffed Bell Peppers, Acorn Squash, or Zucchini)
\$20.25



Broiled Salmon*

Filet cut broiled and topped with bourbon citrus glaze
\$26.75

Crab Cake

Lightly broiled fresh lump back-fin crab cake served with remoulade sauce
\$26.75

Grilled Shrimp Skewers

4 each 21/25 Jumbo shrimp in house marinade; grilled over open flames
\$24.75

Broiled Red Snapper*

Broiled with white wine & butter served over sautéed zucchini noodles
\$26.75

Mediterranean Baked Cod*

Baked in wine reduction w/ grape tomatoes and mini sweet peppers
\$24.75

Cajun Shrimp and Cheddar Grits

Cajun Spiced 21/25 Shrimp served over Stone Ground Cheddar Grits
\$24.75

Shrimp w/ Linguini & Lemon Gremolata Crumb

Sautéed 21/25 Shrimp served over linguini tossed w/ burst cherry tomatoes, lemon zest, herbs, and white wine
\$24.75

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



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

\$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

Maple Dijon Roasted Brussel Sprouts

glazed in a maple dijon sauce

\$3.50

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

Grilled Zucchini Spears

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

\$2.95

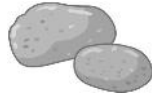
Cauliflower Gratin

layers of tender cauliflower baked
in a light cream sauce

\$3.50

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

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' 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 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)

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)

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

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
\$29.50 / 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
\$26.50 / 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
\$25.50 / 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
\$26.50 / 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
\$24.50 / per person (min. 50 guests)

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.

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

\$43.95 / 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

\$43.95 / 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

\$40.75 / 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

\$45.95 / 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

\$45.95 / 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, 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 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



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.