

# TRADITIONAL BUFFET

## VEGETABLE

(Choice of one)  
Assorted Vegetable Medley  
Honey Buttered Roasted Carrots  
Green Bean Almondine

## PASTA AND SAUCES

(Choice of two each)  
Penne  
Bow Tie  
Cheese Tortellini  
Mini Ravioli  
Marinara  
Alfredo  
Roasted Red Pepper Asiago

## POTATO

(Choice of one)  
Red Skin Garlic Smash  
Roasted Red w/Peppers & Onions  
Seasoned Rosemary Potatoes

## CHICKEN | HAM

Herb Roasted Chicken  
Sliced Virginia Style Ham

## CARVING BOARD

Center Cut Top Sirloin of Beef

## COFFEE BAR

Regular & Decaffeinated Coffee  
Chocolate Raspberry Coffee  
Swiss Chocolate Coffee  
Hazelnut Regular & Decaffeinated Coffee  
French Vanilla Coffee  
Variety of Hot Tea  
Assorted Hot Chocolates  
\*Cream, sugar, mints & toppings\*

## ALSO INCLUDED

Two Hours of Well Open Bar  
Mixed Greens  
Bread & Butter  
Linens, China, Glassware  
Cake Cutting & Service  
Champagne Toast for Head Table  
Uplighting

## UPGRADES

(Pricing upon request)  
Pork Tenderloin  
Ham with Pineapple Glaze  
Turkey with Gravy  
Prime Rib  
Chicken French  
Chicken Marsala  
Chicken Florentine

\$46.00 per person

8% Sales Tax, 12% Gratuity, \$350 Facility Fee, \$250 Coordinator Fee