



NAME		
ADDRESS		
DATE & TIME		
EVENT		
Est. # of people		
Rooms to reserve		
Phone number/Email		
Deposit needed to reserve whole house \$1000.00	Deposit needed to reserve Garden Patio or Shenandoah \$250.00	
Deposit needed to reserve Shenandoah Room and Patio together \$500	Deposit needed to reserve upstairs indoor room is \$100	
Deposit amount paid and the date paid		
Rental Fees: Whole House Dec-Mar \$500	Whole house with patio: April-November \$800 120 person min. and 200 max	
patio \$200 25 person minimum 75 person max	Shenandoah room and patio \$400 60 person minimum and 100 max	
Shenandoah room \$250 40 person max- 25 min	3 rooms upstairs: Winchester, Blue Ridge and Williamsburg \$100 each max is 25 ppl Winchester 20 person minimum, Blue Ridge and Williamsburg 12 person minimum	
for each person under the minimum there is a \$10 per person charge		
Tax is 9%		Gratuity is 20%
event notes:	menu notes:	

The Ivy Inn Restaurant -Special Event Contact Sheet

Contact Person: **Farrell Vangelopoulos**

ph: 434-977-1222 email: ivyinn@comcast.net www.ivyinnrestaurant.com

2244 Old Ivy Road, Charlottesville, Virginia 22903

Planning your Menu for a Plated and Seated Dinner

To Confirm a Date for your event, Please fill out the basic information below and return to Ivy Inn with the appropriate deposit.

Parties **up to 35 people** can order from our regular dinner menu if you like.

Our menu is done daily to incorporate fresh seasonal products.

But the format stays the same, meaning we always have beef, lamb, chicken, seafood, pork and vegetarian. The daily menu can be printed special for your group. We can put a special heading on the menu, we can take pricing off the menu, we can eliminate courses, and can remove most expensive entrees if you like.

If given the budget we can give menu to fit.

If you want to pre-select a menu ahead of time

Parties with 20-50 people may give their guests a choice of 3 items in each category.

With larger groups, we do ask that you limit the first course as much as possible to avoid your guests waiting too long to have first course. We will print the menu and have at the table for your guests.

Parties of 50 people and more

We recommend having a set menu for everyone. Combinations plates can be done.

If you want to give choices we ask to limit to 3 and then you will need to ask your guests ahead of time. You will need to supply final counts on the different items a week before your event. And you will need to provide a seating chart or table cards to show who ordered what.

Cocktail Receptions

We recommend choosing 7-10 hor's doeuvres or station items from the menu. Seating is not provided for everyone at one time. Food is refreshed throughout the event. Tables are cleared of plates and glasses so people can sit and mingle.

Please plan your menus for the majority of your guests. Do not worry about special diet needs. We handle that everyday here at the restaurant, and can be attended to easily.

Process for picking out your menu

Need to decide what courses you want to offer.

Do you want hand passed hor's doeuvres for a cocktail time? Or do you just want to start with a plated appetizer? Or just sit to salad, entree dessert? You can create as large or as small of a menu as you like.

If you have some ideas on foods that you would like to see, but you do not see it listed in this package,

Please let us know!! The chefs create new items all the time and are willing to take in your ideas...

The listing of foods here is just to get the brain wroking.

There are some sample menus from past events included so you can see some pricing to get ideas.

But please submit what you would like and i will have the chef price for you.

Alcohol and Bar

All alcohol is based on consumption.

Wine is charged by the bottle. We suggest preselecting 2-4 wines ahead of time and charge by bottles opened. If you want us to order wines that we do not stock you will need to tell us how much to order and you will be responsible for purchasing it all. Our wine corkage fee is \$15/ 750 ml bottle.

Beers we stock assorted bottles ranging from \$4-7.

If you have a large enough event and would like to offer a keg, we can order that as well.

Liquor is by the drink. With a wide array of brands and pricing I would suggest preselecting you brands. We can set up the bar to be flexible to meet your budget. So if you only want to offer an open bar for a couple of hours , then turn it over to a Cash Basis Bar we can do that too.

Or if you just want to do a cash bar we will do that.

Hand Passed Hor's doeuvres	Station food items
Mini Crab Cakes with lemon caper remoulade	Roast Beef with rolls, au jus and horseradish
Wild mushroom and roasted pepper bruschetta	Grilled Chicken Skewers with Thai Sauce
Shrimp and Grits "Martinis" with country ham butter	Chilled Shrimp on Ice with Cocktail Sauce
Gyro Pita with feta and yogurt sauce	Assorted Fruit and cheese display
Figs stuffed with blue cheese wrapped in country ham with balsamic reduction	Southwestern station with guacamole, salsa, black bean dip with tortillas
Vine ripe tomato and olive bruschetta	Vegetable crudite with boursin dip
Prosciutto and melon canape	Grilled Vegetable and Pasta Salad
Caramelized onion and goat cheese tartlette	Spinach and Artichoke dip
Spanikopita (spinach and feta in phyllo)	Assorted Finger Sandwiches (egg, chicken, ham)
Virginia Ham Biscuits	Caesar Salad with Parmesan & Garlic Croutons
	Asian Stir Fry (beef, chicken, shrimp)
	Smoked Salmon Platter (onion, capers, cream cheese)
	Baked Brie with Preserves
	Seasonal Vegetables with garlic butter
	Cider Brined Pork Loin

Some of these items are chosen to serve before a seated and served dinner. recommend 2-3

When you are planning for a reception we recommend 6-10 items

Any Station that you would like and cook to work like a carving station will have an additional labor charge. \$20 per per hour per person.

All of those items can be done without but we understand many like a person standing and carving to order or cooking to order.

Once you have put together the items that sound of interest feel free to email me at ivyinn@comcast.net to get pricing for the menu selected.

Some items are seasonal. Examples. Asparagus in Spring early summer. Crabcakes Spring to early fall.

Soups (spring & summer) \$6-7	Soups (fall & winter)
She crab soup	Shrimp Bisque
Creamy Asparagus Soup	Wild Mushroom Soup
Garden Tomato Gazpacho	Autumn Squash Soup
Sweet Red Bell Pepper Soup	Sweet Five Onion Soup
Corn Chowder	New England Style Seafood Chowder
Curried Chickpea and Vegetable Soup	Creamy Leek and Mushroom Soup
Southwestern Black Bean Soup	Farmers' Style Lentil Soup
	Italian Wedding Soup

Individually Plated Appetizers \$8-14
Shrimp & Grits- Wade's Mill grits, country ham butter sauce, crispy onion rings
Warm Medley of Wild Mushrooms-walnut-crusting chevre, smoked bacon, micro greens, balsamic vinegar
Homemade Ricotta Gnocchi- Polyface farms braised chicken, chorizo, basil garlic jus
Jumbo Lump Crabmeat and Fettuccine with stewed tomatoes, corn, shrimp cream and parsley
Grilled Portobello Mushroom with Basil Garlic and Red Pepper Butter Sauce
Smoked Salmon & Crispy Potato Napoleon with Horseradish Cream, Pickled Red
Asparagus Salad with roasted peppers, new potatoes and lemon vinaigrette
Tuna tartar with ginger vinaigrette
Many varieties of homemade raviolis. ie.spinach and cheese, lamb sausage, pumpkin with sage
BBQ grilled Quail with Cassis Sauce
Sauteed Duck Foie Gras with seasonal preparation
Cilantro-Lime Grilled Shrimp with Bean & Corn salad and avocado
Crispy Pork Belly with Baked Bean, Vegetable Slaw and BBQ
Salads \$6-10
Ivy Inn Mixed Baby Field Greens Salad, with Creamy Basil Vinaigrette and Shaved Jack Cheese

Caesar Salad with Olive Oil Croutons and Parmigiano
Spinach Salad with Red Onion, Bacon and Mushrooms , Bacon Vinaigrette
Arugula Salad with Roasted Beets and Blue Cheese and Balsamic Vinaigrette
Country Greek Salad with Peppercini, Olives, Tomatoes and Cucumber

Dinner Entrees Can be done from our daily menu if you like. The chefs prepare a menu on a daily basis using fresh farm ingredients. That mean we can not tell you ahead of time the actual preparation. But the plates are a bit more special than set items like in this package. So If you feel comforatble you could just let us know you want to offer a lamb,beef, chicken , fish, pork, vegetarian...all of which we do daily.

Beef and Lamb range \$30-34, Chicken, Pork and Seafood range \$23-26 Vegetarian \$17- 20

Dinner Entrees
Angus beef tenderloin with caramelized onions (and or) wild mushrooms, and cabernet sauce
Angus beef tenderloin with maytag blue cheese crust and port wine sauce
NY strip steak with Brandy Peppercorn sauce
Roasted rack of lamb with mustard herb crust and garlic jus
Slow Cooked Veal Shank Osso Buco with Olive Oil-Parmesan Crushed Potatoes
Thick Cut Pork Chop with Skillet Cakes, Smoked Bacon and Maker's Mark Jus
Cider Glazed Pork Tenderloin with Herb Jus
Grilled Tuna "Alla Greca" with Olives, Tomato and Basil
Mustard Crusted Tuna Steak with Red Wine Reduction and Crispy Shallots
Horseradish Crusted Salmon with Citrus Butter Sauce
Loch Duart Scottish Salmon with Ragout of Vegetables, Cous Cous, Pesto
Grilled Local Rag Mountain Trout with Crispy Grits Cakes, Fried Oyster, Smoked Bacon Butter Sauce
Grilled local Rag Mountain Trout with Spicy Shrimp succotash
Fresh Seasonal Line Caught Fish. Like Rockfish, Grouper, Halibut... Chef's select seasonal
Maryland Style Jumbo Lump Crabcake with Old Fashioned Tartar Sauce
Pan-Roasted Chicken Breast with Sundried Tomatoes, Olives, Orzo Pasta, Roasted Garlic Jus
Stuffed Chicken Breast with Country Ham, Goat Cheese & Pistachios with Chardonnay sauce
Free Range Chicken Breast with Crispy Potato Hashbrown and Creamy Tarragon Sauce
Stuffed Chicken Breast with Spinach and Cheese with a Sundried Tomato Pesto Sauce
Pan- Seared Sea Scallops with Arugula-Parmesan Potatoes, and Short Rib Jus
Homemade Spinach and Four Cheese Ravioli with Grilled Portobello, Mushroom "Bolognese"
Grilled Vegetable Pasta Primavera

Homemade Fettuccini with Sundried Tomatoes and Artichokes
Seasonal Vegetable Plate with Quinoa, Lentils
Homemade Pumpkin Ravioli with Sage-Parmigiano Butter Sauce

Plated Desserts \$8-9

Creme Brulee
Ny Style Cheesecake with Berries
English Sticky Toffee Pudding Cake with Pecan Praline and Vanilla Ice Cream
Lemon Meringue Ice Box Cake, Lemon Curd, Caramel Cream , Toasted Meringue, Lemon Lace Cookie
Key Lime Pie with graham cracker crust, Whipped Cream and Raspberry Coulis
Warm Double Chocolate Shortcakes, Malted Milk Ice Cream, Dried Cherries, Port Wine Sauce
Seasonal Fruit Crisp, Brown Sugar-Nut Topping and Vanilla Ice Cream (apple, strawberry, peach)
Torta Cioccolata, Flourless Chocolate Cake with Chocolate Ganache and Ice Cream
Peanut Butter and Bananas, Peanut Butter Cake, Banana Bread, Banana Semi Freddo, Ice Cream
Pecan-Fudge Tartelette with Wild Turkey Semi-Freddo
Lemon Poundcake with Lemon Curd and Marinated Berries
Strawberry Shortcake
Praline and Chocolate Fudge Tartelette

Specialty Occasion Cakes can be made at \$4.50 per person. Just let us know flavor you want.

Chocolate, Vanilla, Carrot, Lemon, Red Velvet etc....

Please just let us know any ideas you may have or have seen. We are willing to work with you and develop a menu to suit your theme or needs.

With wedding receptions and cocktail receptions there is seating, but not for everyone at one time. The idea is that people mingle and eat throughout the event. Staff will clear away dirty dishes when left on tables. So people will be up and down.

Sample Menus to follow.

Previous COCKTAIL RECEPTION FOR 70

Roast Beef Tenderloin with Rolls, horseradish and au jus
Grilled Chicken Skewers with Thai Peanut Sauce or Honey Mustard
Vegetable Crudite with Boursin Dip
Hand passed Bruschetta with Wild Mushrooms and Roasted Peppers
\$30 per person

Shrimp and Grits Martinis
Assorted Fruit and Cheeses
Hand Passed Spanakopita
Coffee teas sodas included.

Add Grilled Pasta Primavera and Caesar Salad for another \$6

~~PREVIOUS JUNE WEDDING FOR 125 PEOPLE cocktail reception style~~

Hand Passed Virginia Ham Biscuits
Hand Passed Mushroom Medley Spoons with Walnut crusted goat cheese
Hand Passed Crab Cakes
Cheese and Fruit Platter with Pimento Cheese, Fresh and Dried Fruits, Crackers and Bread
Shrimp and Grits Station with Succotash
Spice Crusted Beef Brisket with Horseradish, Chili Mustard, Salsa Verde, Roll
Red Potato Has with Onion and Peppers
Herbed Chicken Skewers done Greek Style with Cucumber-Garlic-Yogurt Sauce
Fresh Green Salad with Creamy Basil Vinaigrette and Balsamic Vinaigrette
Yellow Wax Bean and Green Bean Summer Salad
Sweet Tea, Unsweetened Tea, Lemonade, Coffee and Sodas

Sides for cakes: Peaches, Lemon Curd, Berries, Whipped Cream

Sample Cocktail Party for Birthday in September

Large Domestic and Imported Cheese Platter with Dried Fruits and Grapes with Crackers
Shrimp and Grits Martinis
Mini Gyro Sandwich
Phyllo Roulades with Wild Mushrooms and Chevre
Ham Biscuits
\$33 Per person

Mini Crab Cake Canape
Mixed Baby Filed Greens Salad
Thai Chicken Skewers
Guacamole, Salsa and Black Bean dip and Chips

Large Wedding Reception Menu.

Assorted Fruits and Domestic and Imported Cheeses
Shrimp and Grits Martinis
Virginia Ham Biscuits
Roast Beef Carving Station with Homemade rolls, Horseradish Cream and Au Jus
Grilled Vegetable Pasta Primavera with light Parmesan Cream
Roasted Red Potatoes with Rosemary
Caesar Salad with Garlic-Olive Oil Croutons
Stuffed Chicken Breast with Spinach and Chevre
\$35 per person

🌿 Firsts 🌿

Spicy Creole Gumbo 7.

Braised Chicken, Crawfish, Rice, Scallions

Chilled Local Green Zebra Tomato Gazpacho 6.

Cucumbers, Feta, Basil, Olive Oil Croutons

Puree of Local "Doe Hill" Yellow Pepper Soup 6.

Hush Puppies, Stewed Tomatoes, Corn

Shrimp 'n Grits 11.

Local Wade's Mill Stone Ground Grits, Country Ham Butter Sauce, Crispy Onion Rings

Sauteed Fresh Duck Foie Gras 16.

Local Figs, Port Wine Sauce, Wheat Brioche, Almond Crumble

Fried Green Tomatoes 9.

Baby Arugula, Pimento Cheese, Warm Bacon Dressing

Grilled Farm Raised Quail 12.

Sweet Potato-Pepper Hash, Pumpkin Seeds, Smoked Paprika

Assorted Domestic & Imported Cheeses 14.

CaroMont Crottin d'Albemarle, CaroMont Bloomsbury, CaroMont Red Row, Brie De Meaux, Campo de Mantalban, Maytag Blue

🌿 Salads 🌿

The Ivy Mixed Greens Salad 7.

Creamy Basil Vinaigrette, Vine Ripe Tomatoes, Cucumbers, Aged Sonoma Jack Cheese

Hearts of Romaine 9.

Crispy Eggplant, Roasted Garlic Croutons, Parmigiano-Reggiano, Classic Caesar Dressing

Warm Medley of amFog Wild Mushrooms 9.

Walnut-Crusted Chevre, Smoked Bacon, Micro Greens, Aged Balsamic Vinegar

🌿 Pastas 🌿

Ricotta Gnocchi 10. / 18.

PolyFace Farms Braised Chicken, Andouille Sausage, October Beans

Jumbo Lump Crabmeat & Fettuccine 12. / 22.

Stewed Tomatoes, Corn, Lima Beans, Shrimp Cream, Parsley

Eggplant, Roasted Pepper & Ricotta Ravioli 9. / 17.

Mushroom "Bolognese", Grilled Portobello, Pesto Butter

🌿 Sides 🌿

Olive Oil Fork Mashed Yukon Gold Potatoes 5.

Grits Cakes with Stewed Tomatoes 5.

Summer Vegetable Succotash 5.

Crispy Potato Hashbrown 4.

Sauteed Sugar Snap Peas & Corn 4.

🌿 Dinners 🌿

Duet of Lamb "Greek Style" 30.

Mustard Crusted Rack of Lamb, "Gyro" Sandwich, Feta, Yogurt, Garlic Jus,

Certified Angus Beef Tenderloin 32.

Smoked Bacon Potato Hash, Caramelized Onions, Cabernet Sauce

"The Rock Barn" Naturally Raised "Porchetta" 26.

Slow-Roasted Loin, Mustard, Garlic, Rosemary, Glazed Potatoes, Sautéed Kale, Natural Jus

Pan-Roasted "Polyface Farm" Chicken Breast 23.

Heirloom Carolina Rice, Baby Squash, Sweet Corn, Country Ham, Mustard Sauce

Crispy Carolina Red Snapper Fillet 25.

Chesapeake Clams, "Chowder Vegetables", Smoked Bacon, Shrimp Vermouth Sauce, Dill

Sustainably Raised "Loch Duart" Scottish Salmon Fillet 23.

Baby Fennel, Heirloom Tomatoes, Quinoa, Roasted Tomato Vinaigrette, Salsa Roja

Maryland Style Jumbo Lump Crabcake 25.

Crispy Potato Hashbrown, Sugar Snap Peas, Roasted Corn, Old Fashioned Tartar Sauce

Grilled Local "Rag Mountain" Trout 23.

Crispy Grits Cake, Fried Oyster, Summer Vegetable Succotash, Smoked Bacon Butter Sauce

Desserts 8.

Crème Brûlée

Pistachio Biscotti

Warm Local Apple Crisp

Brown Sugar-Nut Topping, Vanilla Ice Cream

Chocolate-Gianduja Tarte

Salted Caramel Ice Cream Hazelnut Sablée, Vanilla Sauce

Warm Virginia Apple Galette

Caramel Braised Apple, Pecan Crumble, Cinnamon Ice Cream

Individual Key Lime Pie

Graham Cracker Crust, Whipped Cream, Raspberry Coulis

Sticky English Toffee Pudding

Warm Toffee Cake with Dates, Pecan Praline, Vanilla Ice Cream

Profiteroles Cream Puffs

Cappuccino-Kahlua Ice Cream, Chocolate, Caramel Sauces

Lemon Meringue Ice Box Cake

Lemon Curd, Caramel Cream, Toasted Meringue,

Lemon LaceCookie

Sample Menu with Pricing

Chilled Avocado Gazpacho

Goat Cheese, Olive Oil Croutons, Cilantro, Basil \$6.00



The Ivy Mixed Greens Salad \$7.00

Creamy Basil Vinaigrette, Vine Ripe Tomatoes, Cucumbers
Aged Sonoma Jack Cheese



Homemade Spinach, Ricotta, Sun Dried Tomato Ravioli \$18.00

Mushroom “Bolognese”, Grilled Portobello, Arugula Pesto

Certified Angus Beef Tenderloin \$32.00

Red Potato Hash, Bacon, Caramelized Onions, Cabernet Sauce

Pan-Roasted “Polyface Farm” Chicken Breast \$23.00

Creamy Tarragon Sauce, Wild Mushrooms, Local Kale, “Roesti” Potato

Sustainably Raised “Loch Duart” Scottish Salmon \$24.00

Heirloom Carolina Rice, Baby Carrots, Cabbage, Dill, Lemon



Key Lime Pie \$8.00

Graham Cracker Crust, Whipped Cream, Raspberry Coulis

Rehearsal Dinner Honoring
Susan & Stephan
Friday June 22, 2012

**COCKTAIL TIME: HAND-PASSED CRAB CAKE CANAPE
IMPORTED AND DOMESTIC CHEESE TRAY WITH ASSORTED DRIED FRUITS**



Mixed Baby Field Greens Salad

Creamy Basil Vinaigrette



choice of:

Certified Angus Beef Tenderloin

Au Gratin Potato, Wild Mushrooms, Cabernet Sauce

Sustainably Raised "Loch Duart" Scottish Salmon

Summer Vegetable Cous Cous and Red Pepper Coulis

Herb-Roasted Naturally Raised Chicken Breast

Homemade Gnocchi, Roasted Garlic Confit, Chorizo, Peas



choice of:

Chocolate Torte

Chocolate Chunk Ice Cream, Vanilla Sauce

Tiramisu

Mascarpone Zabaglione, Lady Finger, Espresso, Chocolate Cup

Creme Brulee

Pistachio Biscotti

Special Diet Needs Met Upon Request-Please see a Server

\$50 WITH BEEF ENTREE \$41 WITH SALMON AND CHICKEN

Friday May 26, 2012

Soup

Sweet Onion Soup

Goat Cheese Crostini



Appetizers

Smoked Salmon and Potato Napoleon

Horseradish Cream

Beef Shortrib Ravioli

Sweet Peas, Arugula Pesto

Warm Medley of Wild Mushrooms

Walnut-Crusted Chevre, Balsamic Reduction, Micro Greens



Entrees

Mustard Crusted Tuna Steak

Potato Gratin Dauphinoise, Cabernet Sauce

Homemade Fettuccini

Sun-dried Tomato, Artichoke

Herb-Roasted Chicken Breast

Spinach, Goat Cheese, Sun-Dried Tomato Pesto



Desserts

Chocolate Marquise Cake

Chocolate Ganache, Mousse, Raspberry

Creme Brulee

Hazelnut Biscotti

Warm Berry Crisp

Vanilla Ice Cream

\$50 per person

Rehearsal Dinner Honoring
Alexandra & Jeremy
Friday June 15, 2012



Mixed Baby Field Greens Salad
Creamy Basil Vinaigrette



choice of:

N.Y.Strip Steak

Potato Gratin, Whole Grain Mustard-Beer Jus

Sustainably Raised “Loch Duart” Scottish Salmon
Heirloom Carolina Rice, Spring Vegetables, Lemon, Capers, Dill

Raviolo Aperto

Grilled Portobello Mushroom, Sauteed Spinach, Mascarpone, Parmigiano



choice of:

Warm Berry Crisp

Vanilla Ice Cream

Torta Cioccolata

Cappuccino Semi Freddo

\$40 with beef \$35 with salmon \$30 with ravioli
Special Diet Needs Met Upon Request-Please see a Server

Rehearsal Dinner in Honor of
Lisa & Ian

Friday April 27, 2012

Mixed Baby Field Greens Salad
Creamy Basil Vinaigrette



Grouper Alla Greca

Arugula, Tomato, Olives and Rice Pilaf

Cider-Glazed Pork Tenderloin

Herb Jus and Potato Gratin

Stuffed Chicken Breast

Stuffed with Country Ham, Goat Cheese and Pistachios with Chardonnay Sauce



Pineapple Upside Down Cake

Coconut Ice Cream

White Chocolate & Raspberry Cheese Cake

Torta Ciocolatta

Flourless Chocolate Cake

\$36 per person

Special Diet Needs Met Upon Request. Please see your Server

Brunch and Luncheons

We will open during the day to do catered luncheons or brunch.

There is a \$400 food minimum and a \$100 rental fee.

Can be a seated and served or done in a buffet style.

seated and served entrees	buffet items
Grilled Chicken Caesar Salad with parmesan and croutons	Eggs benedict
Lump crab and shrimp salad with lemon herb olive oil vinaigrette	French Toast
Quiche Lorraine (ham & cheese) with spinach side salad	Bacon and Sausage

Chicken Salad with baby greens and asparagus vinaigrette	Hash Brown Potatoes
Grilled vegetable and pasta primavera	Ham Biscuits
Eggs benedict with country ham and hollandaise	Fruit Salad
Eggs Chesapeake with crab cake and spicy hollandaise	Cheese Grits
Cornmeal crusted trout with lemon scallion butter sauce	Smoked Salmon Platter
Assorted Homemade Raviolis	Bagels and Cream Cheese
Lemon-Herb Marinated Chicken with Sundried Tomato and Artichokes	Assorted Pastries and tarts
	Grilled Pasta Salad
	Seasonal Vegetable in garlic
	Scrambled Eggs
	Scrambled eggs w/Sausage
	Assorted Juices

Sample Luncheon Menu to follow:

Bridesmaids Luncheon Honoring

Lizzy Mullen

Friday November 4, 2011



choice of:
 Chicken Salad, Warm Croissant, Apples, Walnuts
 or
 Quiche Lorraine, Smoked Bacon, Onions, Manchego



choice of:
 Sticky English Toffee Pudding Cake

Vanilla Sauce, Caramel., Pecans
Lemon Meringue Ice Box Cake
Graham Crust, Lemon Curd

Special Diet Needs Met Upon Request-Please see your server

\$25 per person

Dining Areas

Shenandoah Room with Tables and Without for Receptions

Garden Patio Area-Tent has sides and heaters



The Patio can seat 75 people max
There is access to front lawn from Patio. For some weddings and parties additional tents have been rented to put on lawn for more seating.



Winchester Room for parties up to 30 max



Blue Ridge Room
20 Max



for parties up to



The Blue Ridge Room is Beside the
Winchester Room with an open door way.

Has been used together with Winchester to
do parties of 50



The Williamsburg Room- Holds 25 Max.

It is across the hall from Winchester and Blue Ridge.

Large Parties of 75 has been known to reserve all of the