

# **EVENT / BANQUET PACKAGES**



# **Displayed Appetizers**

To be offered only in addition to a banquet package\*

Buffalo Wings (GF)
Fruit and Cheese Platter (GF)
Vegetable Crudités (GF)
Chicken Tenders\$20.95 per dozen Chicken tenders breaded and golden fried, served with ranch dipping sauce.
BBQ Rib Bites (GF)\$4.00 each St. Louis style ribs, dry rubbed then slow roasted and basted with spicy barbecue sauce.
Swedish Meatballs
Stuffed Mushroom Caps
Crab and Spinach Dip
<b>Deli Roll Ups</b>





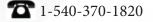




# Passed Hors D'oeuvres

To be offered only in addition to a banquet package\*

Bacon Wrapped Scallops (GF)	\$5.00 per person
Broiled scallops wrapped in hickory smoked bacon served with a maple glaze.	
Coconut Shrimp	\$5.00 per person
Coconut crusted tiger shrimp served with a mandarin plum sauce.	
Mini Crab Balls	\$5.00 per person
Jumbo lump crab balls served with cocktail sauce.	
Smoked Salmon Bites	\$5.00 per person
House smoked salmon with dill cream on a crostini.	
Shrimp Cocktail (GF)	\$5.00 per person
Large shrimp served chilled with lemon wedges and our spicy cocktail sauce.	
Mini Chicken Cordon Bleu	\$4.00 per person
Bite sized chicken cordon bleu served with a honey mustard dipping sauce.	
Pimento Cheese Toast	\$4.00 per person
Pimento cheese spread served on crostini topped with crispy prosciutto crumbles.	
Vegetable Egg Rolls	\$3.50 per person
Deep fried vegetable egg rolls served with a sweet and sour dipping sauce.	
Featured Additions	
To be offered only in addition to a banquet package*	
Banquet Dessert	\$5.50 per person
Choose one of the following to be added to a package: NY Cheesecake, Tres Leches Cake,	
German Chocolate Cake, or Carrot Cake.	,
Salad Station	\$4.50 per person
Choose between our house salad (ranch or balsamic vinaigrette), Caesar salad, potato sa	
Mashed Potato Bar\$5.00 per person	
Homemade redskin mashed potatoes served with a variety of toppings including the following: sour cream,	
bacon, scallions, salsa, mixed cheese, and brown butter sauce.	,









### DINNER PLATED PACKAGES

Packages include unlimited non-alcoholic beverages, house salad, entrée, herb roasted red potatoes and vegetable of the day. Individual entrée selection must be confirmed 10 days prior to event. Maximum of 50 people for plated packages

# Package A – Choose 3

\$31.95 per person

Top Sirloin Steak - Hand carved Black Angus center cut top sirloin, grilled to medium and finished with red wine demi-glaze.

BBQ Ribs (GF) - Half rack of succulent St. Louis style ribs dry rubbed with special seasonings, basted with our spicy BBQ sauce and slow roasted to perfection.

Blackened Chicken Alfredo -Blackened chicken breast grilled and served over penne pasta tossed in Santa Fe alfredo sauce, topped with pico de gallo and parmesan cheese.

Chicken Parmesan - Lightly breaded and seasoned chicken breast topped with marinara sauce, mozzarella and parmesan cheese.

Trout Almondine - Fresh Idaho rainbow trout broiled and finished with toasted almondine cream sauce.

Roasted Beet Cous Cous Plate (V) -Roasted beets, carrots, tri colored cous cous, and chimichurri sauce.

# Package B – Choose 3

\$37.95 per person

Pepper Steak (GF) - Grilled New York strip sprinkled with cracked black pepper and brushed with seasoned butter, grilled to medium.

Tuscan Chicken - Pan seared chicken breast topped with mozzarella cheese and a tomato bacon jam.

Chicken Marsala - Grilled chicken breast served with wild mushrooms in a light marsala wine sauce.

Glazed Salmon (GF) - Fresh Atlantic salmon brushed with a soy miso glaze.

Stuffed Trout - Moist and flaky Idaho rainbow trout stuffed with crab imperial and finished with citrus butter sauce.

Butternut Squash Ravioli (V) -Ravioli stuffed with butternut squash in a brown butter sage sauce.

# Package C – Choose 3

\$42.95 per person

Prime Rib (GF) - Hand carved cut of juicy, slow roasted Black Angus prime rib, served medium.

Filet Mignon - Hand carved filet lightly seasoned and grilled to medium, finished with brown butter sauce. (Add \$3)

Crab Cakes - Two of our famous hand made crab cakes, made with jumbo lump crab meat and just enough of our secret ingredients to hold it together.

Stuffed Salmon - Fresh Atlantic salmon stuffed with crab imperial, baked and topped with Creole mustard beurre blanc.

Shrimp and Scallop Pasta - Jumbo shrimp and scallops served with white wine cream sauce with penne pasta.

Roasted Chicken - Bone-in herb crusted chicken breast, finished with brown butter sauce.



### **BUFFET PACKAGES**

\*Minimum of 35 people required for buffet packages

# Package A - Choose 3

\$28.95 per person

Meat Lasagna

Chicken Parmesan - Lightly breaded and seasoned chicken breast topped with marinara sauce, mozzarella, and parmesan cheese.

BBQ Chicken (GF) - Grilled chicken breast basted in a tangy BBQ sauce.

Blackened Chicken Alfredo - Blackened chicken breast grilled and served over penne pasta tossed in Santa Fe alfredo sauce, topped with parmesan cheese.

Trout Almondine - Fresh Idaho rainbow trout broiled and finished with toasted almondine cream sauce.

Pasta Primavera (V) - Mixed vegetables served over penne pasta tossed in a classic alfredo sauce.

Beef Stroganoff - Thinly sliced steak tossed in a classic stroganoff sauce over egg noodles.

Pork Tenderloin - Center cut roasted pork tenderloin sliced and finished with a dijon cream sauce.

# Package B - Choose 3

\$35.95 per person

**London Broil** - Marinated sirloin served in a red wine demi-glaze.

Chicken Marsala - Grilled chicken breast served with wild mushrooms in a light marsala wine sauce.

BBQ Ribs (GF) - St. Louis style ribs dry rubbed with special seasonings, basted with our spicy BBQ sauce and slow roasted to perfection.

Caribbean Chicken (GF) - Jerk marinated chicken topped with a grilled pineapple relish.

**Glazed Salmon (GF)** - Fresh Atlantic salmon brushed with a soy miso glaze.

Stuffed Trout - Moist and flaky Idaho rainbow trout stuffed with crab imperial and finished with citrus butter sauce.

# Package C - Choose 3

\$42.95 per person

**Prime Rib (GF)** - Hand carved cut of juicy slow roasted Black Angus prime rib.

Chicken Cordon Bleu - Chicken breast stuffed with Virginia ham and mozzarella cheese lightly breaded and baked until golden brown, finished with basil cream sauce.

Crab Cakes - Our famous hand-made crab cakes, made with jumbo lump crab meat and just enough of our secret ingredients to hold it together.

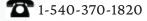
Stuffed Salmon - Fresh Atlantic salmon stuffed with crab imperial baked and topped with Creole mustard beurre blanc.

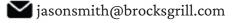
Shrimp and Scallop Pasta - Jumbo shrimp and scallops served with white wine cream sauce with penne pasta.

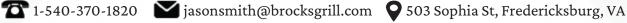
Buffets include 3 entrees, 1 starch, vegetable medley, 2 salads, dinner rolls with butter, and unlimited non-alcoholic beverages.

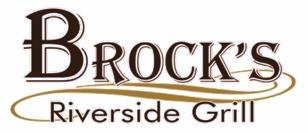
**Starches:** Herb roasted potatoes or redskin mashed potatoes.

Salads: House salad (lemon parsley vinaigrette), Caesar salad, potato salad, or pasta salad.









### LUNCH PLATED PACKAGES

Packages included unlimited non-alcoholic beverages. Individual entrée selection must be confirmed 10 days prior to event. Maximum of 50 people for plated packages

# Package A – Choose 3

\$17.95 per person\*

### Caesar Salad with Grilled

Chicken - Grilled chicken breast served on a salad of romaine lettuce tossed with our Caesar dressing, sprinkled with parmesan cheese and crunchy croutons.

Cheddar Burger - Half pound Black Angus burger, hot off the grill cooked to medium well and topped with cheddar cheese; served on a toasted bun with lettuce, tomato, onion and French fries.

### Alamo Chicken Sandwich -

Grilled chicken breast layered with bacon, mixed cheese and bbq served on a toasted bun with French fries.

### Roasted Beet Cous Cous (V) -

Roasted beets, carrots, tri colored cous cous, and chimichurri sauce.

Club Wrapper - Thinly sliced turkey and ham rolled in a flour tortilla with mixed cheese, shredded lettuce, pico de gallo, and herb aioli, served with French fries.

# Package B – Choose 3

\$18.95 per person\*

Old Town Salad - Mixed greens, marinated chicken, sundried tomatoes, red peppers, roma tomatoes, gorgonzola cheese, carrots, croutons and granny smith apples in balsamic vinaigrette.

Crab Cake Sandwich - Brock's signature lunch item! One 5oz. crab cake hand made with jumbo lump crab meat and just enough of our secret ingredients to hold it all together; served with French fries.

#### Portabella Mushroom Sandwich

(V) - Grilled marinated portabella mushroom, roasted red peppers, baby spinach, swiss cheese, and pesto dijonaisse on toasted brioche bread; served with French fries.

Riverside Burger - Half pound Black Angus burger grilled to medium well and topped with double cheddar cheese, bacon and spicy BBQ sauce; served on a toasted bun with lettuce, tomato, onion and French fries.

Chicken Marsala - Grilled chicken breast served with wild mushrooms in a light marsala wine sauce served with redskin mashed potatoes and vegetable of the day.

# Package C – Choose 3

\$26.95 per person\*

BBQ Ribs (GF) - Half rack of St. Louis style ribs, dry rubbed then slow roasted and basted to perfection with Brock's spicy BBQ sauce; served with redskin mashed potatoes and vegetable of the day.

Top Sirloin - Hand carved Black Angus center cut top sirloin grilled to medium and finished with red wine demi-glaze; served with redskin mashed potatoes and vegetable of the day.

Roasted Chicken - Two bone-in chicken breasts, herb crusted and slow cooked, finished with a brown butter sauce.

Glazed Salmon (GF) - Grilled Atlantic salmon brushed with a soy miso glaze. Served with redskin mashed potatoes and vegetable of the day.

### Blackened Chicken Alfredo -

Penne pasta tossed with Santa Fe alfredo and topped with blackened chicken, pico de gallo, and parmesan cheese.



# APPETIZER BANQUET PACKAGE

Package includes unlimited non alcoholic beverages. \$25.95 per person

#### Choose 2

- Fruit Platter (GF) A variety of seasonal fresh fruit.
- Vegetable Crudités (GF) Seasonal vegetables served with our homemade ranch dip.
- Cheese Platter A variety of imported and domestic cheeses served with crackers.
- Pasta Salad
- Potato Salad (GF)

#### Choose 2

- BBQ Rib Bites (GF) St. Louis style ribs, dry rubbed then slow roasted and basted with spicy BBQ sauce.
- Shrimp Cocktail (GF) Large shrimp served chilled with lemon wedges and our spicy cocktail sauce.
- Caribbean Chicken Skewers (GF) Jerk marinated chicken skewers.
- Deli Roll Ups Thinly sliced ham and turkey rolled in a flour tortilla with lettuce, mixed cheese, pico de gallo, and mayonnaise.

### Choose 1

- Chicken Tenders Chicken tenders breaded and golden fried, served with ranch dipping sauce.
- Egg Rolls Deep fried vegetable egg rolls served with mandarin plum sauce.
- Swedish Meatballs Homemade meatballs served in a creamy demi-glaze.
- Smoked Salmon Bites House smoked salmon with dill cream on a crostini.

### Choose 1

- Buffalo Wings (GF) Spicy wings served with bleu cheese dressing.
- Crab and Spinach Dip A creamy blend of crab, spinach, mozzarella, parmesan, and cream cheese, served with tortilla chips.
- Bacon Wrapped Scallops (GF) Broiled scallops wrapped in hickory smoked bacon served with a maple glaze.
- Mini Chicken Cordon Bleu Bite sized chicken cordon bleu served with a honey mustard dipping sauce.
- **Pimento Cheese Toast** Pimento cheese spread on crostini topped with prosciutto crumbles.



### PLATED BRUNCH PACKAGE

\$20.95 per Person Maximum of 30 people Choose 3

### **Scrambled Eggs**

Four scrambled eggs, served with bacon, white toast and home fries.

### **Eggs Benedict**

Poached eggs and Canadian bacon on toasted English muffin with hollandaise and home fries

### **Tenderloin Benedict**

Poached Eggs and two 3 oz. filet medallions on toasted English muffin with hollandaise sauce and home fries

### Crab Cake Benedict

Poached eggs and two 2 oz. crab cakes on toasted English muffin with hollandaise sauce and home fries

### Pomodoro Benedict

Poached eggs and sliced tomatoes with avocado and parmesan cheese on toasted English muffin with hollandaise sauce and home fries. and home fries.

### BRUNCH BUFFET PACKAGE

\$22.95 per Person Minimum of 30 people

### Includes the following:

Scrambled Eggs

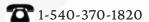
**Additional Options Include:** Bacon

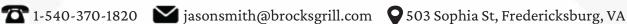
Sausage

Fruit and Cheese Pancakes

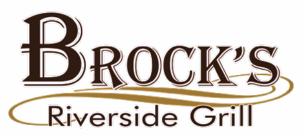
Mini Crab Cakes Platter **Herb Roasted Potatoes** (\$4.00 per person) (\$10.00 per person) **Muffins or Bagels** 

\*All non-alcoholic beverages will be included (coffee, tea, juice, soda, etc.). \*Please add 11.3% tax and 20% gratuity and room fees when considering prices.









# HOLIDAY BUFFET PACKAGE

\$30.95 per person Minimum of 35 people

## **ENTRÉES**

### VIRGINIA SPIRAL HAM

with brown sugar glaze

### **SMOKED ROASTED TURKEY**

with homestyle gravy

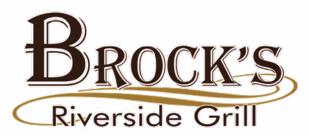
#### SIDES - Choose 3

Redskin Mashed Potatoes Sweet Potato Puree Stuffing Herb Roasted Red Potatoes Vegetable Medley

### **SALADS - Choose 2**

House Salad (lemon parsley vinaigrette) Caesar Salad Potato Salad Pasta Salad

\*All non-alcoholic beverages will be included (coffee, tea, juice, soda, etc.).



### BEVERAGE SELECTION

A **Host Bar** is defined as a bar where the client or "host" pays for all drinks. A **Cash Bar** is defined as a bar where the guest pays for their own drinks. An **Open Bar** is defined as a bar wherethe host pays per person, per hour rate. **Brands** refer to liquor offered; beer and wine included in all rates.

### **House Brands:**

\$19 per person for first hour, \$14 per person for each additional hour

#### **House Brands**

Varies based on availability

### **Bottled Beers**

Miller Lite Heineken Coors Light Corona Budweiser O'Douls **Bud Light** Michelob Ultra

### **Draft Beer**

Varies based on availability

#### Wines

Cabernet Sauvignon Merlot Chardonnay Pinot Grigio White Zinfandel

### Call Brands:

\$22 per person for first hour, \$17 per person for each additional hour

### Call Brands

Absolut Vodka Tanqueray Gin Jim Beam **Dewers** Bacardi Light Rum Jose Cuervo Gold Captain Morgan Spiced Rum

### **Bottled Beers**

Miller Lite

Heineken Coors Light Corona Budweiser O'Douls **Bud Light** Michelob Ultra

### **Draft Beer**

Varies based on availability

### Wines

Cabernet Sauvignon Merlot Chardonnay Pinot Grigio White Zinfandel

### **Premium Brands:**

\$25 per person for first hour, \$20 per person for each additional hour

### **Premium Brands**

Grev Goose Vodka Bombay Sapphire Gin Jack Daniels Johnny Walker Black Crown Royal Patron Silver

### **Bottled Beers**

Miller Lite Heineken Coors Light Corona Budweiser O'Douls Bud Light Michelob Ultra

### **Draft Beer**

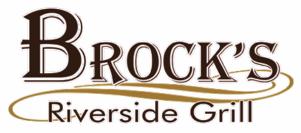
Varies based on availability

#### Wines

Cabernet Sauvignon Merlot Chardonnay Pinot Grigio White Zinfandel







### **EVENT FEES**

## Chef's Room Rental (Plated Banquet Packages Only)

Minimum of 15 people for Monday through Wednesday. Minimum of 20 people for Thursday through Sunday. Maximum seating capacity for 24 people with AV setup, 32 people for a Shower, 40 people for all other events.

\$100 / Lunch (2 hours) \$200 / Dinner (2 1/2 hours) A/V Included

### Lower Veranda Room Rental

Monday through Thursday - \$1000 food and beverage minimum with a \$500 room rental. (2 1/2 hours) Friday through Sunday - \$2000 food and beverage minimum with a \$1000 room rental. (3 hours) Accommodates up to 32 people.

### **Washington Room Rental**

Minimum of 35 people, accommodates up to 52 people \$100/Lunch (2 hours) \$200/Dinner (2 ½ hours) A/V Included

## Rappahannock Room Rental

Accommodates up to 150 people seated, 200 people cocktail style \$300 Lunch (2 ½ hours) \$500 Dinner (3 ½ hours) A/V Equipment - \$100 per event, projector and screen available

### **Optional Ameneties**

- Custom Colored Linen Rental \$2.00 per napkin Please inquire for pricing for tablecloths and overlays (White linens are included for all events.)
- Chair Covers \$4.00 per chair with \$100 service fee. White, ivory, black or brown available; \$2.00 additional for coordinating sash
- Cake Service Service fee automatic for cakes brought in \$20/cakes serving up to 70 people \$40/cakes serving 70 or more people

\*Room fees are applied for each room based on the time of day and length of event. Room fees include rental space, tables, chairs, flatware, stemware, white linen tablecloths & napkins, set-up & clean-up.

\*A deposit and signed reservation agreement are required to reserve a room. Deposits are determined by the type of event and room rental. Pricing subject to change at any time.