



EVENT / BANQUET PACKAGES

BROCK'S

Riverside Grill

www.brocksgrill.com

Passed Hors D'oeuvres

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

- Bacon Wrapped Scallops (GF)**\$6.00 per person
Broiled scallops wrapped in hickory smoked bacon served with a maple glaze.
- Coconut Shrimp**\$6.00 per person
Coconut crusted tiger shrimp served with a mandarin plum sauce.
- Mini Crab Balls**\$6.00 per person
Jumbo lump crab balls served with cocktail sauce.
- Shrimp and Pork Lumpia**\$6.00 per person
Deep fried crispy shrimp and pork rolls served with a sweet and sour dipping sauce.
- Shrimp Cocktail (GF)**\$6.00 per person
Large shrimp served chilled with lemon wedges and our spicy cocktail sauce.
- Shaved Ribeye Crostini**\$6.00 per person
Shaved ribeye, gogonzola cream, and scallions served on a toasted crostini.
- Fiery Brisket (GF)**\$6.00 per person
Bacon wrapped beef brisket, jalapeño, and a spicy peach glaze served on a skewer.
- Honey Sriracha Chicken Meatballs**\$6.00 per person
Chicken meatball skewers tossed in a honey sriracha glaze.
- Nashville Hot Chicken Bites**\$6.00 per person
Buttermilk fried chicken glazed with spicy cayenne chili oil paired with cool dill pickle crema.
- Mini Chicken Cordon Bleu**\$5.00 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 in phyllo cups 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.

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Displayed Appetizers

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

Buffalo Wings (GF)\$18.95 per dozen
Spicy wings served with bleu cheese dressing.

Fruit and Cheese Platter (GF) \$4.00 per person
A variety of imported and domestic cheeses served with fruit.

Vegetable Crudités (GF) \$4.00 per person
Seasonal vegetables served with our homemade ranch dip.

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\$10.50 per dozen
Homemade meatballs served in a creamy demi-glaze.

Stuffed Mushroom Caps\$5.50 each
Baked mushroom caps stuffed with lump crabmeat, finished with a parmesan cream sauce.

Crab and Spinach Dip \$5.00 per person
A creamy blend of crab, spinach, mozzarella, parmesan, and cream cheese, served with tortilla chips.

Deli Roll Ups\$5.00 each
Thinly sliced ham and turkey rolled in a flour tortilla with lettuce, mixed cheese, pico de gallo, and ranch.

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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

\$34.95 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.

Eggplant and Zucchini Ratatouille (V) - Eggplant and zucchini ratatouille with vegan pepperjack cheese served in a puff pastry, finished with citrus greens.

Package B – Choose 3

\$40.95 per person

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

Bone-In Pork Chop (GF) - Coffee rubbed bone-in pork chop topped with a truffle herb compound butter.

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 Mahi Mahi - Moist and flaky mahi mahi 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

\$46.95 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 \$5)

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 Grits - Jumbo shrimp with jalapeno cheddar grits, topped with an andouille sausage, bell pepper and onion medley, finished with a smoky tomato jus.

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

Eggplant Parmesan (V) - Fried eggplant with melted vegan mozzarella cheese served over linguini tossed in marinara sauce.

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BUFFET PACKAGES

*Minimum of 35 people required for buffet packages

Package A - Choose 3

\$31.95 per person

Meat Lasagna

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.

Eggplant Parmesan (V) - Fried eggplant with melted vegan mozzarella cheese and marinara 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

\$39.95 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 thighs topped with a grilled pineapple relish.

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

Stuffed Mahi Mahi - Moist and flaky mahi mahi stuffed with crab imperial and finished with citrus butter sauce.

Package C - Choose 3

\$44.95 per person

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

Chicken Picatta - Golden fried chicken breasts served in a lemon, butter, capers and white wine 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), House salad (buttermilk ranch) or Caesar salad.

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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 ranch, served with French fries.

Package B – Choose 3

\$20.95 per person*

Chicken & Goat Cheese Salad (GF) - Mixed greens, blackened chicken, strawberries, almonds and goat cheese tossed in a 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, vegan mozzarella cheese, and balsamic reduction 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 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

\$29.95 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.

Eggplant Parmesan (V) - Fried eggplant with melted vegan mozzarella cheese served over linguini tossed in marinara sauce.

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APPETIZER BANQUET PACKAGE

Package includes unlimited non alcoholic beverages.

\$29.95 per person

First Tier: Choose 2 Displayed Options

- **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)**
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Second Tier: Choose 2 Displayed Options

- **BBQ Rib Bites (GF)** - St. Louis style ribs, dry rubbed then slow roasted and basted with spicy BBQ sauce.
 - **Caribbean Chicken Skewers (GF)** - Jerk marinated chicken thighs skewers.
 - **Deli Roll Ups** - Thinly sliced ham and turkey rolled in a flour tortilla with lettuce, mixed cheese, pico de gallo, and ranch.
 - **Chicken Tenders** - Chicken tenders breaded and golden fried, served with ranch dipping sauce.
 - **Swedish Meatballs** - Homemade meatballs served in a creamy demi-glaze.
 - **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.
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Third Tier: Choose 2 Passed Options

- **Shrimp Cocktail (GF)** - Large shrimp served chilled with lemon wedges and our spicy cocktail sauce.
- **Egg Rolls** - Deep fried vegetable egg rolls served with mandarin plum sauce.
- **Fiery Brisket (GF)** - Bacon wrapped beef brisket, jalapeno, and a spicy peach glaze served on a skewer.
- **Bacon Wrapped Scallops (GF)** - Broiled scallops wrapped in hickory smoked bacon served with a maple glaze.
- **Honey Sriracha Chicken Meatballs** - Chicken meatball skewers tossed in a honey sriracha glaze.
- **Shrimp and Pork Lumpia** - Deep fried crispy shrimp and pork rolls served with a sweet and sour dipping sauce.
- **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.

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**Plated Brunch is only available for bookings that start at 11 am or 1:30 pm.*

PLATED BRUNCH PACKAGE

\$23.95 per Person

Maximum of 30 people

Choose 3

Scrambled Eggs - Three 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 (add \$5) - 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.

French Toast - French toast with whipped cream and strawberries served with bacon and home fries.

Quiche Florentine - House made quiche with baby spinach and swiss cheese. Served with home fries and fruit.

BRUNCH BUFFET PACKAGE

\$25.95 per Person

Minimum of 30 people

Includes the following:

Scrambled Eggs
Bacon
Sausage
Pancakes
Herb Roasted Potatoes
Fruit Platter

Additional Options Include:

Crab and Spinach Dip (displayed) (\$5.00 per person)	Mini Crab Balls (passed) (\$6.00 per person)
Smoked Salmon Bites (passed) (\$5.00 per person)	Shrimp Cocktail (passed) (\$6.00 per person)

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

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HOLIDAY BUFFET PACKAGE

\$35.95 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)
House salad (buttermilk ranch)
Caesar salad

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, Chocolate 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 salad, or pasta salad.

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.

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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 where the 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 the first hour, \$14 per person for each additional hour.

House Liquors

Vodka
Rum
Gin
Tequila
Scotch
Bourbon
Whiskey
Assorted Flavored
Liqueurs

House Wines

Cabernet Sauvignon
Chardonnay
White Zinfandel
Pinot Grigio
Merlot

Bottled Beers

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

Call Liquor Upgrade

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

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

Premium Liquor Upgrade

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

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Light Rum
Captain Morgan Spiced Rum
Jack Daniels
Crown Royal
Johnny Walker Black
Patron Silver

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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 (Lunch or Dinner) - a minimum of \$1500 food, beverage and room rental (combined). (2.5 hours)

Friday through Sunday Lunch (Event must end no later that 3 pm) - a minimum of \$1500 food, beverage and room rental (combined). (2.5 hours)

Friday through Sunday Dinner - a minimum of \$2000 food, beverage and room rental (combined). (3 hours)
Accommodates up to 30 people.

Washington Room Rental

Minimum of 35 people, accommodates up to 52 people

\$100/Lunch (2 hours)

\$200/Dinner (2 1/2 hours)

A/V Included

Rappahannock Room Rental

Accommodates up to 150 people seated, 200 people cocktail style

\$300 Lunch (2 1/2 hours) Monday through Friday

\$500 Lunch (2 1/2 hours) Saturday and Sunday

\$500 Dinner (3 1/2 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 (white, black or ivory available).

\$2.00 additional for coordinating sash

- **Cake Service** - Service fee automatic for cakes brought in - \$20/cakes serving up to 50 people
\$40/cakes serving 50 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.