



PRIVATE EVENT & BANQUET PACKAGES



The Chef's Room



The Lower Veranda



The Washington Room



The River Room



The Rappahannock Room

CHEF'S ROOM RENTAL

PLATED BANQUET PACKAGES

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	Any event ending before 4PM
\$200 / Dinner	2.5 hours	Any event ending after 4PM
A/V Included		

LOWER VERANDA RENTAL

PLATED BANQUET PACKAGES OR APPETIZER BUFFET PACKAGE

Accommodates up to 30 people. An indoor/outdoor space beyond our outdoor patio, down a flight of stairs, with direct views of the Rappahannock. Enclosed with floor to ceiling windows, half vinyl sides able to be opened by remote weather permitting.

\$1500 food, beverage and room rental combined subtotal minimum	2.5 hours	Mon-Thurs: Lunch or Dinner
\$1500 food, beverage and room rental combined subtotal minimum	2.5 hours	Fri-Sun: Lunch ending no later than 3PM
\$2000 food, beverage and room rental combined subtotal minimum	3 hours	Fri-Sun: Dinner

THE WASHINGTON ROOM

BUFFET PACKAGES, THE APPETIZER BUFFET PACKAGE & PLATED PACKAGES

Minimum of 30 people for Monday through Friday lunch. Minimum of 35 people Monday through Sunday dinner. Maximum seating capacity for 52 people. A casual semi-private space on the back side of our main bar/lounge area consisting of 9 booths and 4 low top tables.

\$100 / Lunch	2 hours	Any event ending before 4PM	Mon-Sun
\$200 / Dinner	2.5 hours	Any event ending after 4PM	Mon-Sun
A/V Included			

THE RIVER ROOM

ALL BUFFET PACKAGES & PLATED PACKAGES

Accommodates up to 70 people. A combination rental of the Chef's Room and The Main Dining Room.
Riverfront views with a wall of floor to ceiling windows and doors able to open weather permitting.

\$6,600 food, beverage and room rental combined subtotal minimum	4 hours	Mon-Sunday: Lunch or Dinner
Lunch ending no later than 3PM, Dinner available after 5PM		

THE RAPPAHANNOCK ROOM

BUFFET PACKAGES & THE APPETIZER BUFFET PACKAGE

Accommodates up to 150 people seated, 200 people cocktail style. Our largest event space on the second floor of the restaurant, inclusive of a large bar and a private outdoor balcony overlooking the Rappahannock. Elevator access: 450lbs. weight capacity.

\$300 / Lunch	3 hours	Any event ending before 4PM	Mon-Fri
\$500 / Lunch	3.5 hours	Any event ending before 4PM	Sat-Sun
\$500 / Dinner	3.5 hours	Any event ending after 4PM	Mon-Sun
A/V Included - \$100 per event, projector and screen included			

OPTIONAL ADDITIONS

CUSTOM COLORED LINEN RENTAL

\$2.00 per napkin, \$7.00 per linen

CHAIR COVERS | BLACK INCLUDED IN RAPPAHANNOCK ROOM

\$2.00 per chair for white, \$4.00 per chair for ivory

\$2.00 per chair 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 include 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.

PASSED HORS D'OEUVRES

TO BE OFFERED IN ADDITION TO A BANQUET PACKAGE.
NOT AVAILABLE FOR A LA CARTE ORDERS.

BACON WRAPPED SCALLOPS **\$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, gorgonzola cream, and scallions served on a toasted crostini drizzled with a balsamic reduction.

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.

GRILLED CHEESE BITES **\$4.00 PER PERSON**

Toasted sourdough bread topped with melted cheddar cheese served with a warm basil tomato dipping sauce.

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 EGGROLLS **\$4.00 PER PERSON**

Deep fried vegetable egg rolls served with a sweet and sour dipping sauce.

**ALL NON-ALCOHOLIC BEVERAGES WILL BE INCLUDED (COFFEE, TEA, JUICE, SODA, ETC.)*

**PLEASE ADD 11.3% TAX AND 21% GRATUITY AND ROOM FEES WHEN CONSIDERING PRICES.*

DISPLAYED APPETIZERS

TO BE OFFERED IN ADDITION TO A BANQUET PACKAGE.
NOT AVAILABLE FOR A LA CARTE ORDERS.

BUFFALO WINGS (GF) Spicy wings served with ranch and bleu cheese dressings.	\$5.00 PER PERSON
FRUIT AND CHEESE PLATTER (GF) A variety of imported and domestic cheeses served with fruit.	\$4.00 PER PERSON
VEGETABLE CRUDITÉS (GF) Seasonal vegetables served with our homemade ranch dip.	\$4.00 PER PERSON
CHICKEN TENDERS Chicken tenders breaded and golden fried, served with ranch dipping sauce.	\$4.00 PER PERSON
CARIBBEAN CHICKEN SKEWERS (GF) Jerk marinated chicken thighs on skewers.	\$6.00 PER PERSON
BBQ RIB BITES (GF) St. Louis style ribs, dry rubbed then slow roasted and basted with spicy barbecue sauce.	\$4.00 PER PERSON
SWEDISH MEATBALLS Homemade meatballs served in a creamy demi-glaze.	\$4.00 PER PERSON
CRAB STUFFED MUSHROOM CAPS Baked mushroom caps stuffed with lump crabmeat, finished with a parmesan cream sauce.	\$5.50 EACH
SAUSAGE STUFFED MUSHROOM CAPS Baked mushroom caps stuffed with sausage and feta, finished with a tzatziki cream sauce.	\$4.50 EACH
CRAB AND SPINACH DIP A creamy blend of crab, spinach, mozzarella, parmesan, and cream cheese, served with tortilla chips.	\$5.00 PER PERSON

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*PLEASE ADD 11.3% TAX AND 21% GRATUITY AND ROOM FEES WHEN CONSIDERING PRICES.

DINNER PLATED PACKAGES

PACKAGES INCLUDE UNLIMITED NON-ALCOHOLIC BEVERAGES, HOUSE SALAD, ENTRÉE, HERB ROASTED RED POTATOES
AND VEGETABLE OF THE DAY. MAXIMUM OF 50 PEOPLE FOR PLATED PACKAGES

CHOOSE 3 ENTREE ITEMS FROM SELECTED PACKAGE.

INDIVIDUAL ENTRÉE SELECTION MUST BE CONFIRMED TEN DAYS PRIOR TO THE EVENT.

PACKAGE A

\$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.

(Gluten Free: No 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

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

(Vegetarian: No chicken, substitute Portabella mushroom)

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.

(Gluten Free: No almondine sauce)

EGGPLANT PARMESAN (VEGAN)

Fried eggplant with melted vegan mozzarella cheese served over linguini tossed in marinara sauce.

PACKAGE B

\$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

Fresh Atlantic salmon brushed with a sherry vinegar honey glaze.

CRAB STUFFED SHRIMP

Broiled shrimp stuffed with crabmeat and topped with beurre blanc.

BUTTERNUT SQUASH RAVIOLI (VEGETARIAN)

Ravioli stuffed with butternut squash in a brown butter sage sauce.

PACKAGE C

\$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)

(Gluten Free: No brown butter sauce)

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.

SHRIMP CREOLE (GF)

Sautéed shrimp tossed in a creamy creole sauce served over garlic and herb rice.

STUFFED SALMON

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

ROASTED CHICKEN

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

WILD MUSHROOM RAVIOLI (VEGETARIAN)

Wild mushroom and herb ravioli tossed in a truffle cream sauce topped with a toasted walnut gremolata.

*ALL NON-ALCOHOLIC BEVERAGES WILL BE INCLUDED (COFFEE, TEA, JUICE, SODA, ETC.)

*PLEASE ADD 11.3% TAX AND 21% GRATUITY AND ROOM FEES WHEN CONSIDERING PRICES.

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BUFFET PACKAGES

MINIMUM OF 35 GUESTS REQUIRED FOR BUFFET PACKAGES

BUFFET PACKAGE A - CHOOSE 3

\$31.95 PER PERSON

MEAT LASAGNA - Layered pasta with beef, parmesan, mozzarella and tomato sauce.

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.

BEEF STROGANOFF - Thinly sliced Steak tossed in a classic stroganoff sauce over egg noodles.

TROUT ALMONDINE - Fresh Idaho rainbow Trout broiled and finished with toasted almondine cream sauce.

EGGPLANT PARMESAN (VEGAN) - Fried Eggplant with melted vegan mozzarella cheese and marinara sauce.

BUFFET PACKAGE B - CHOOSE 3

\$37.95 PER PERSON

PORK TENDERLOIN - Center cut roasted Pork Tenderloin sliced and finished with a dijon cream 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 sherry vinegar honey glaze.

SHRIMP CREOLE (GF) - Sautéed Shrimp tossed in a creamy creole sauce served over garlic and herb rice.

BUFFET PACKAGE C - CHOOSE 3

\$42.95 PER PERSON

LONDON BROIL - Marinated Sirloin served with a red wine demi-glaze.

CHICKEN MARSALA - Grilled Chicken breast served with wild mushrooms in a light marsala wine sauce.

STUFFED MAHI MAHI - Moist and flaky Mahi Mahi stuffed with Crab imperial and finished with citrus butter sauce.

SHRIMP AND SCALLOP PASTA - Shrimp and Scallops served with white wine cream sauce with penne pasta.

BUFFET PACKAGE D - CHOOSE 3

\$45.95 PER PERSON

PRIME RIB - 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.

ALL BUFFETS INCLUDE:

3 entrees, 1 starch, vegetable medley, 1 salad, 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.

*ALL NON-ALCOHOLIC BEVERAGES WILL BE INCLUDED (COFFEE, TEA, JUICE, SODA, ETC.)

*PLEASE ADD 11.3% TAX AND 21% GRATUITY AND ROOM FEES WHEN CONSIDERING PRICES.

LUNCH PLATED PACKAGES

PACKAGES INCLUDE UNLIMITED NON-ALCOHOLIC BEVERAGES, ENTRÉE, REDSKIN MASHED POTATOES
AND VEGETABLE OF THE DAY. MAXIMUM OF 50 PEOPLE FOR PLATED PACKAGES

CHOOSE 3 ENTREE ITEMS FROM SELECTED PACKAGE.

INDIVIDUAL ENTRÉE SELECTION MUST BE CONFIRMED TEN DAYS PRIOR TO THE EVENT.

PACKAGE A

\$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.

(Vegetarian: No Chicken)

(Gluten Free: No 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.

(Gluten Free: No Bun, No Fries)

ALAMO CHICKEN SANDWICH

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

(Gluten Free: No Bun, No Fries)

PORTABELLA SANDWICH (VEGAN)

Grilled marinated portabella mushroom, roasted red peppers, baby spinach, vegan mozzarella cheese, and balsamic reduction on toasted brioche bread; served with French Fries.

(Gluten Free: No Bun, No Fries)

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

\$20.95 PER PERSON

CHICKEN & GOAT CHEESE SALAD (GF)

Mixed greens, blackened chicken, strawberries, almonds and goat cheese tossed in a balsamic vinaigrette.

(Vegetarian: No Chicken)

SHRIMP & CRAB ROLL

Light and refreshing Maine style shrimp and crab mix on a hot buttered bun, served with potato salad.

CHICKEN PARMESAN SANDWICH

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

(Gluten Free: No Bun, No 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.

EGGPLANT PARMESAN (VEGAN)

Fried eggplant with melted vegan mozzarella cheese served over linguini tossed in marinara sauce.

PACKAGE C

\$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.

(Gluten Free: No Demi-Glaze)

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 sherry vinegar honey glaze. Served with redskin mashed potatoes and vegetable of the day.

BLACKENED CHICKEN ALFREDO

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

(Vegetarian: No chicken, substitute Portabella mushroom)

WILD MUSHROOM RAVIOLI (VEGETARIAN)

Wild mushroom and herb ravioli tossed in a truffle cream sauce topped with a toasted walnut gremolata.

*ALL NON-ALCOHOLIC BEVERAGES WILL BE INCLUDED (COFFEE, TEA, JUICE, SODA, ETC.)

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BRUNCH PACKAGES

BRUNCH PLATED PACKAGE

\$23.95 PER PERSON

*PLATED BRUNCH IS ONLY AVAILABLE FOR BOOKINGS THAT START AT 11AM OR 1:30PM

MAXIMUM OF 32 PEOPLE

CHOOSE 3 ENTREE ITEMS FROM SELECTED PACKAGE.

INDIVIDUAL ENTRÉE SELECTION MUST BE CONFIRMED TEN DAYS PRIOR TO THE EVENT.

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 and home fries.

CRAB CAKE BENEDICT - Poached eggs and two 2 oz. crab cakes on toasted English muffin with hollandaise and home fries.

POMODORO BENEDICT - Poached eggs and sliced tomatoes with asparagus and parmesan cheese on toasted English muffin with hollandaise 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 fruit and home fries.

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:

- + **MINI CRAB BALLS [PASSED]**
\$6.00 PER PERSON
- + **CRAB & SPINACH DIP [DISPLAYED]**
\$5.00 PER PERSON
- + **PIMENTO CHEESE TOAST [PASSED]**
\$4.00 PER PERSON
- + **SHRIMP COCKTAIL [PASSED]**
\$6.00 PER PERSON
- + **SAUSAGE AND FETA STUFFED MUSHROOMS WITH DILL TZATSIKI SAUCE [DISPLAYED]**
\$5.50 EACH
- + **GRILLED CHEESE BITES [PASSED]**
\$4.00 PER PERSON

*ALL NON-ALCOHOLIC BEVERAGES WILL BE INCLUDED (COFFEE, TEA, JUICE, SODA, ETC.)

*PLEASE ADD 11.3% TAX AND 21% GRATUITY AND ROOM FEES WHEN CONSIDERING PRICES.

THE 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)

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 on 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 tenderloins breaded and golden fried, served with ranch dipping sauce and honey mustard.

SWEDISH MEATBALLS - Homemade meatballs served in a creamy demi-glaze

WINGS (GF) - Chicken Wings tossed in the choice of one sauce or rub and served with ranch and bleu cheese dipping sauce.

Sauces: Buffalo, BBQ, Jerk Sauce, Carolina Gold, Korean Chili, Spicy Honey Garlic

Rubs: Old Bay or Jerk Rub and served with ranch and bleu cheese dressing.

CRAB AND SPINACH DIP - A creamy blend of crab, spinach, mozzarella, parmesan, and cream cheese, served with tortilla chips.

THIRD TIER: CHOOSE 2 *PASSED* OPTIONS

SHAVED RIBEYE CROSTINI - Shaved ribeye, gorgonzola cream, and scallions served on a toasted crostini drizzled with a balsamic reduction.

EGG ROLLS - Deep fried vegetable egg rolls served with mandarin plum sauce.

FIERY BRISKET (GF) - Bacon wrapped beef brisket, jalapeño and a spicy peach glaze served on a skewer.

BACON WRAPPED SCALLOPS - 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.

SHRIMP COCKTAIL (GF) - Large shrimp served chilled with lemon wedges and our spicy cocktail sauce.

GRILLED CHEESE BITES - Toasted sourdough bread topped with melted cheddar cheese served with a warm basil tomato dipping sauce.

MINI CHICKEN CORDON BLEU - Bite sized chicken cordon bleu served with a honey mustard dipping sauce.

PIMENTO CHEESE TOAST - Pimento cheese spread in phyllo cups topped with prosciutto crumbles.

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HOLIDAY BUFFET PACKAGE

\$35.95 PER PERSON
MINIMUM OF 35 PEOPLE

ENTRÉES INCLUDED:

- 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 1

- HOUSE SALAD
LEMON PARSLEY VINAIGRETTE
- HOUSE SALAD
BUTTERMILK RANCH
- CAESAR SALAD
TRADITIONAL CAESAR

DESSERTS & FEATURED ADDITIONS

TO BE OFFERED IN ADDITION TO A BANQUET PACKAGE

PLATED DESSERTS

\$6.00 PER PERSON

CHOOSE ONE OF THE FOLLOWING:

- NY Cheesecake
- Tres Leches Cake
- German Chocolate Cake
- Chocolate Cake
- Carrot Cake

DESSERT STATION

- + **COOKIES**
\$6.00 PER PERSON
Chocolate Chunk
White Chocolate Macadamia
Oatmeal Raisin
Sugar
- + **CANNOLIS**
\$4.50 PER PERSON
- + **KEY LIME BITES**
\$4.50 PER PERSON

SALAD STATION

\$5.00 PER PERSON

CHOOSE ONE OF THE FOLLOWING:

- **HOUSE SALAD** | LEMON PARSLEY VINAIGRETTE
- **HOUSE SALAD** | BALSAMIC VINAIGRETTE
- **HOUSE SALAD** | BUTTERMILK RANCH
- **CAESAR SALAD** | TRADITIONAL CAESAR
- **PASTA SALAD**
- **POTATO SALAD**

MASHED POTATO STATION

\$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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BAR SELECTION

ALL NON-ALCOHOLIC BEVERAGES WILL BE INCLUDED (COFFEE, TEA, JUICE, SODA, ETC.)
SERVERS AND BAR STAFF ARE SCHEDULED REGARDLES OF PACKAGE SELECTION.
ALCOHOL SERVICE ENDS 30 MINUTES PRIOR TO ALL EVENT END TIMES.

CASH BAR | A cash bar is a beverage service where guests pay for their own alcoholic drinks, rather than the host covering the costs. Bartenders handle individual payments via cash or card for each order.

HOST BAR | A host bar is defined as a beverage service where the host pays for all guest drinks, rather than guests paying individually (cash bar). Charged by consumption—tracking drinks served—allowing guests to order complimentary drinks tracked by consumption. (e.g.: Drink Tickets, Set Amount, Item Limitation)

OPEN BAR | An open bar is a beverage service where the host prepays a set amount for drinks, allowing guests to consume alcohol and beverages at no individual cost. A flat rate is pre-paid per guest per hour, depending on brand offered.

THE ITEMS BELOW PERTAIN TO OPEN BAR ONLY, LISTING LIQUOR BRAND OPTIONS PRICED PER HOUR, PER GUEST.

TIER ONE

\$19 PER PERSON

THE FIRST HOUR

\$14 PER PERSON

EACH ADDITIONAL HOUR

HOUSE LIQUORS

Bowman's Vodka
Barton's Gin
Bowman's Rum
Montezuma Tequila
Senator's Club Whiskey
Ten High Bourbon
Stuart's Scotch

HOUSE WINE:

Cabernet Sauvignon
Pinot Noir
Chardonnay
Pinot Grigio
Cava Brut
White Zinfandel

ALL DRAFTS/BOTTLED BEERS:

Bud Light
Miller Lite
Coors Light
Corona Extra
Budweiser
Michelob Ultra
Heineken
Stella
N/A Stella
Seltzers

TIER TWO

\$22 PER PERSON

THE FIRST HOUR

\$17 PER PERSON

EACH ADDITIONAL HOUR

CALL LIQUORS

Titos & Absolut Vodka
Tanqueray Gin
Bacardi & Captain Morgan's Rum
El Jimador & Cuervo Tequila
Jim Beam
Jack Daniel's Whiskey
Dewar's Scotch

BANQUET WINE:

Cabernet Sauvignon
Pinot Noir
Chardonnay
Pinot Grigio
Cava Brut
White Zinfandel

ALL DRAFTS/BOTTLED BEERS:

Bud Light
Miller Lite
Coors Light
Corona Extra
Budweiser
Michelob Ultra
Heineken
Stella
N/A Stella
Seltzers

TIER THREE

\$25 PER PERSON

THE FIRST HOUR

\$20 PER PERSON

EACH ADDITIONAL HOUR

PREMIUM LIQUORS

All House & Call Liquors
Kettle One & Grey Goose Vodka
Bombay Sapphire Gin
Bacardi & Captain Morgan's Rum
Casamigos & Patron Tequila
JJ Bowman & Bulleit Bourbon
Crown Royal & Maker's Mark Whiskey
Glenfiddich & McCallan Scotch

BANQUET WINE:

Cabernet Sauvignon
Pinot Noir
Chardonnay
Pinot Grigio
Cava Brut
White Zinfandel

ALL DRAFTS/BOTTLED BEERS:

Bud Light
Miller Lite
Coors Light
Corona Extra
Budweiser
Michelob Ultra
Heineken
Stella
N/A Stella
Seltzers

SELECT WINES FROM OUR CURATED WINE LIST ARE AVAILABLE AS A PREMIUM UPGRADE OPTION AND ARE OFFERED BY THE CASE ONLY. CORKAGE SERVICE IS NOT AVAILABLE FOR THESE SELECTIONS.

**PLEASE ADD 11.3% TAX AND 21% GRATUITY AND ROOM FEES WHEN CONSIDERING PRICES.*