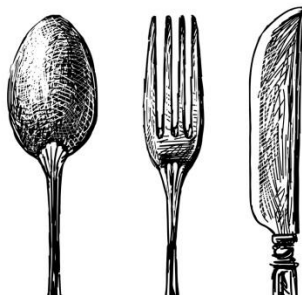




CATERING MENUS

2020





Final Details: All information including, but not limited to, menus, seating charts, timelines, etc. are due to the catering manager 14 days prior to the start of your event.

Guaranteed Numbers: Your final numbers are due 7 days prior to your event. This is the minimum that you will be charged, however you may increase your counts up to 24 hours before the event.

Entrée Counts: If selecting a plated meal, your final entrée counts are due 5 days prior to the event. Entrée cards must be provided by the client or the Greencroft Club and they must list the table number, guest name, entrée choice, and dietary restrictions if applicable.

Vendor/Kids Meals: The Greencroft club can provide meals for vendors that will include a sandwich, side, dessert, and beverage for \$20 (plus tax & service charge.) You may also include meals for vendors in your final counts. Children 5+ may have a discounted price for buffets or plated meals, or you may order “kids meals.”

Food/Beverage: All food and beverage items must be provided by the Club. Price increases and current menu price take precedence and are subject to change. Special considerations may be made for commercially made wedding cakes or the equivalent.

Last Call: Last call for bar services will be announced at 10:30pm or 30 minutes prior to the end of your event. All beverages must be consumed on premises or left at the conclusion of your event.

Tax & Service Charge: All food and beverage items are taxed at 9.3%, unless a tax exempt certificate is presented, and a 20% service charge.

Wi-Fi: Wi-Fi is non-secure and open to all guests and as such we cannot guarantee that it will not be interrupted or error-free. The Greencroft Club is not responsible for any information shared over our Wi-Fi.

Flowers/Decorations: All outside décor and personal belongings must be removed immediately following your event. The Club will not be held responsible for any loss or damages to any props, décor, vases, centerpieces, floral arrangements, personal belongings, etc., that are left on Club property. Special requests must be made in advance with your Events Manager or Club Management.

Cancellation: If cancellation of your event becomes necessary, a letter must be received in writing. If you cancel your event less than 30 days prior to the event date, you will be charged up to 100% of estimated revenue. If you cancel your event 30 days or more prior to your event, you may reschedule. You have 60 days from the original event date to reschedule your event to be held within 6 months of the original event date. If your event is not rescheduled within the 60 days, you will be charged up to 100% of the estimated revenue.

Other Services: The Greencroft Club offers a variety of resources to assist you with your event, including but not limited to, Entrée Cards (.50ea), Menu Cards (.50ea), Name Badges (.50ea), etc.

There will be a 9.3% food & beverage tax and 20% gratuity added to all of catered events
Prices and menus are subject to change



BREAKFAST AND BREAKS

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Continental Breakfast

Coffee and a Selection of Hot Teas
Assorted Breakfast Pastries and Bagels with Butter and Cream Cheese
Yogurt with Granola
Assorted Pastries, Danishes, & Muffins
Bagels and Cream Cheese
Mixed Fruit
\$15 per person

Breakfast Buffet

Coffee and a Selection of Hot Teas
Assorted Breakfast Pastries and Bagels with Butter and Cream Cheese
House made Biscuits
Sliced Fruit Platter
Scrambled Eggs
French Toast and Maple Syrup
Breakfast Sausage
Bacon
Breakfast Potatoes
\$24 per person

Omelet Station*

Whole Eggs and Egg Whites by request
Bacon, Diced Ham, Sausage
Green Pepper, Onions, Mushrooms
Cheddar Cheese, Swiss Cheese, Goat Cheese
\$10 per person
*\$25 per chef per hour

Waffle Station*

Belgian waffles cooked to order
Served with whipped cream, Maple syrup, Chocolate chips,
Berry compote, and Toasted pecans or Slivered almonds
\$10 per person
*\$25 per chef per hour



Brunch a La Carte

By the Dozen

Mini Cheese Quiche	36
Mini Quiche Lorraine	42
Assorted Danish & Mini Muffins	30
Assorted Bagels and Cream Cheese	30
Scrambled Egg and cheese biscuits with Sausage, Bacon, or Ham	36 42
Eggs Benedict	36
Mini Grilled Cheese sandwiches with Bacon & Tomato	24 48
Fresh Fruit Platter for 12	36
Assorted Yogurt	24
Lemon Squares	24
Brownies	24
Key Lime Tarts	24

By the Display

House Smoked Salmon (1 side serves 40-45)	175
Ham and Jam Board Country Ham, House Made Mini Biscuits, Assorted Local Jam, Honey, and Mustard	175

Beverages by the Glass

Mimosas & Bloody Mary's	11
Enhance to a "Make your Own" Bar	13 per person
Sodas, Iced Tea, Coffee	3

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Meeting Beverage Break

Regular & Decaf Coffee

Selection of Hot Tea

Iced Tea

Lemonade

Water

Half Day Beverage Break \$6 per person (4 Hours)
Full Day Beverage Break \$10 per person (4 ½+ Hours)

Morning Snacks

Fruit Platter \$3 per person

Mini Muffins/Danishes \$2 per person

Assorted Yogurts \$2 each

Parfait Station \$3 per person

Trail Mix Station \$3 per person

Afternoon Pick Me Up

Individual bags of chips or popcorn \$2.00 each

Platter of Assorted Cookies \$24 per dozen

Platter of Brownies \$24 per dozen

Bowl of mixed nuts \$20 per bowl



LUNCH BUFFETS

There will be a 9.3% food & beverage tax and 20% gratuity added to all of catered events
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Greencroft Lunch Buffet

Freshly Baked Rolls and Whipped Butter

House Salad

mixed greens and garden vegetables served with ranch and balsamic vinaigrette

Seasonal Vegetables

Fresh Fruit Salad

Hickory Herb-Roasted Chicken

with rosemary pan jus

Greencroft Meatloaf

served with a herbed gravy

Mashed Potatoes

Chef's Selection of Mini Desserts

\$28 per person

(Buffets require a minimum of 25 guests; otherwise add a \$100 buffet charge)



Deli Lunch Buffet

Freshly Baked Rolls and Whipped Butter

House Salad

mixed greens and garden vegetables served with ranch and balsamic vinaigrette

Greencroft Cole Slaw

Fresh Fruit Salad

Ham and Swiss on Croissant

Turkey and Cheddar Demi Baguette

Roasted Veggie Wraps

Chef's Selection of Assorted Cookies

\$18 per person

(Order pre-made or build you own with traditional accompaniments)
(You can also order as a boxed lunch!)



Barbeque Lunch Buffet

House Salad

mixed greens and garden vegetables served with ranch and balsamic vinaigrette

Sandwich Buns

House Smoked Pulled Pork

Grilled BBQ Chicken

Macaroni & Cheese

Baked beans

Cole Slaw

Green Beans

Blueberry Crumble

\$28 per person



All American Lunch Buffet

Hamburger or Cheeseburger Sliders

Hot Dogs or Pigs-n-Blankets

Chicken Fingers

Baked Macaroni and Cheese

Waffle Fries

Choice of House Salad, Green Beans, or Broccoli

\$26 per person

Enhance with Dessert

Sundae Bar

Vanilla Ice Cream

M & M's

Oreo or other cookie pieces

Nuts

Whipped Cream

Cherries

Chocolate and Caramel Sauces

\$8 per person



PLATED LUNCHESES

There will be a 9.3% food & beverage tax and 20% gratuity added to all of catered events
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Plated Lunch

Please choose one

House Salad- mixed greens and garden vegetables served with choice of dressing

Classic Caesar Salad- romaine, parmesan cheese, & Caesar dressing

Soup- seasonal chilled soup, roasted red pepper bisque, corn chowder, broccoli & smoked gouda, French onion

Please choose one and one vegetarian option

Steak Frites (6 oz)

sliced flank steak with Pomme Frites, julienned vegetables and Béarnaise sauce

Chicken Cordon Blue Ridge

fried chicken breast topped with Virginia ham and a Mornay sauce, mashed potatoes & seasonal vegetables

Spiced Bourbon Pork Tenderloin

served with seasonal vegetables and mashed potatoes

Greencroft Meatloaf

served with a herbed gravy, mashed potatoes, and seasonal vegetables

Pot Roast

red wine marinated roast, served with potatoes, carrots, and onions

Pesto Crusted Salmon (4oz) (\$4)

baked salmon with rice pilaf and julienned vegetables, topped with a basil pesto crust

Pan Seared Crab Cake (\$6)

herbed risotto and seasonal vegetables, finished with a citrus Beurre Blanc

\$22 per person

Spinach & Mushroom Lasagna

marinara and béchamel

Burrata Ravioli

pesto sauce, tomatoes and peas

Herbed Quinoa Stuffed Bell Pepper

topped with fresh mozzarella cheese and baked with house made marinara

Garden Pasta

Pappardelle, Sautéed Sundried Tomatoes, Spinach, Artichokes, Mushrooms, Basil Cream Sauce

\$17 per person

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Plated Lighter Lunch

Please choose one

Greencroft Quiche

Lorraine, broccoli and cheddar, or spinach & mushroom, served with mixed fruit

Santa Fe Chicken Salad

romaine lettuce, cheddar cheese, corn & black bean salsa, diced tomatoes tossed in ranch dressing and topped with sour cream and tortillas

Classic Cobb

grilled chicken, field greens, tomatoes, bleu cheese, hardboiled egg, avocado & bacon

Crab Cake Caesar (\$5)

romaine, parmesan cheese, croutons, Caesar dressing

Salad Combo

Choice of 3 salads: chicken, egg, pasta, garden or mixed fruit

Crispy Chicken Wrap

lettuce, tomato and honey mustard served with French fries

\$14 per person



DINNER BUFFETS

There will be a 9.3% food & beverage tax and 20% gratuity added to all of catered events
Prices and menus are subject to change



Ivy Dinner Buffet

Freshly Baked Rolls and Whipped Butter

Wedge Salad
bacon, tomatoes, and crumbled bleu cheese

Red Bell Pepper Bisque

Roasted Root Vegetables

Steamed Green Beans

Fresh Fruit Salad

Miso Glazed Salmon

Spiced Bourbon Pork Tenderloin

Creamy Orzo

Crème Brulee

\$44 per person

(Buffets require a minimum of 25 guests; otherwise add a \$100 buffet charge)



Italian Dinner Buffet

Seasoned Ciabatta Bread

Caprese

Antipasto Salad

Shrimp Rosa

Chicken Picatta

Braised Beef

Penne Pasta

Mushroom Ravioli

Roasted Asparagus

Tiramisu

Limoncello Squares

\$42 per person

(Buffets require a minimum of 25 guests; otherwise add a \$100 buffet charge)



Land and Sea Dinner Buffet

Hot Rolls and Whipped Butter

Crab and Corn Chowder

House Salad

mixed greens and garden vegetables served with ranch and balsamic vinaigrette

Herbed Rice Pilaf

Blackened Shrimp Pasta

Grilled Vegetables

Baked Seasonal Fish

Beef Tenderloin

Apple Crisp

Berry Cheesecake

\$50 per person

(Buffets require a minimum of 25 guests; otherwise add a \$100 buffet charge)



PLATED DINNERS

There will be a 9.3% food & beverage tax and 20% gratuity added to all of catered events
Prices and menus are subject to change



Plated Dinner

Please choose one

House Salad - mixed greens and garden vegetables served with choice of dressing

Classic Caesar Salad - romaine, parmesan cheese, & Caesar dressing

Soup- seasonal chilled soup, roasted red pepper bisque, corn chowder, broccoli & smoked gouda, French onion

Please choose one and one vegetarian option

Hickory Herb Chicken

mashed potatoes, seasonal vegetable and finished with rosemary pan jus

Chicken Cordon Blue Ridge

fried chicken breast topped with diced ham and a Mornay sauce, mashed potatoes and seasonal vegetables

Spiced Bourbon Pork Tenderloin

served with seasonal vegetables and mashed potatoes

Pork Chops with Drunken Cherry Sauce

mashed potatoes and seasonal vegetable

Chicken Penne Rosa

grilled chicken tossed in a creamy tomato vodka sauce

Steak Frites

sliced flank steak, pommes frites, julienned vegetables with Béarnaise sauce

\$36 per person

Pan Seared Crab Cakes

herbed risotto, seasonal vegetables and finished with a house made remoulade

Pesto Crusted Salmon

baked salmon with rice pilaf and julienned vegetables, topped with a basil pesto crust

Filet Bordelaise

seasonal vegetable, roasted herbed potato medley, red wine demi-glace

Seared Scallops

herbed risotto, seasonal vegetables and topped with sage brown butter

Prime Rib

mashed potatoes and seasonal vegetable

\$48 per person

There will be a 9.3% food & beverage tax and 20% gratuity added to all of catered events
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Plated Dinner continued

Pasta Primavera

seasonal vegetables tossed with pasta and served with a Pesto white wine sauce

Spinach & Mushroom Lasagna

marinara and béchamel

Burrata Ravaoli

pesto sauce, tomatoes and peas

Herbed Quinoa Stuffed Bell Pepper

topped with fresh mozzarella cheese and baked with house made marinara

\$28 per person

Please choose one

Bread Pudding with Butterscotch Sauce

Fruit Crisps: Apple, Blueberry, Cherry or Peach

New York Cheesecake with a seasonal berry sauce

Berry Trifle

Strawberry Shortcake

Chocolate Flourless Tart



HORS D'OEUVRES AND RECEPTIONS

There will be a 9.3% food & beverage tax and 20% gratuity added to all of catered events
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Specialty Stations

Mashed Potato Bar (\$8.50 per person)

Choice of two: Yukon gold, purple, or sweet potatoes

Served in martini glasses with the following toppings:

For Yukon or purple: bacon, scallions, sour cream, butter, broccoli, and shredded cheddar or bleu cheese.

For sweet: mini-marshmallows, brown sugar, syrup, raisins, and butter.

*Pasta Station (\$8.50 per person as hors d'oeuvre or \$18.95 per person as main course)

Penne or linguini with marinara, Alfredo, and garlic butter sauces

Served with mixed vegetables. Choose 2 meats: beef, chicken, or shrimp (add the third for \$2 more per person)

*Macaroni and Cheese Bar (\$8.50 per person as hors d'oeuvre or \$18.95 per person as main course)

Two kinds of macaroni and cheese served with shredded cheese, bacon bits, mushrooms, peas, fried onions

If used as main course, sliced chicken or meatballs will be added

*Stir Fry Station (\$8.50 per person as hors d'oeuvre or \$18.95 per person as main course)

Choose 2 meats: beef, chicken, or shrimp (add the third for \$2 more per person)

Served with assorted vegetables, teriyaki and spicy garlic sauce, noodles and rice

Sundae Bar (\$8 per person)

Vanilla Ice Cream

M & M's

Oreo or other cookie pieces

Nuts

Whipped Cream

Cherries

Chocolate and Caramel Sauces

*Chef's fee of \$25 per hour



Hors d'oeuvres

Cold

(per 50 pieces)

- Shrimp Cocktail - \$175
- Smoked Salmon & Dilled Cream Cucumber Canapés - \$175
- Tarragon Chicken Salad Tarts - \$100
- Crab Louis in Filo Shells - \$175
- Brie & Sliced Apple (or Pear in season) with Fig Jam on Baguette - \$80
- Cheddar Cookies with Bourbon Tomato Jam - \$100
- Pecan-Cranberry Brie Tartlets - \$75
- Blackened Shrimp & Avocado on Cucumber - \$175
- Olive Tapenade on Crostini - \$75
- Caprese Skewers - \$100
- Tuna Poke Bites - \$175

Hot

(per 50 pieces)

- Scallops wrapped in Bacon - \$200
- Beef Wellington - \$175
- Pigs -n- Pastry - \$100
- Chicken Tenders - \$125
- Vegetable Spring Rolls - \$100
- Spanakopita - \$125
- Chicken Satay - \$125
- Chevre & Caramelized Onion Tart - \$125
- Chesapeake Crab Cakes - \$195
- Bacon-wrapped Dates - \$125
- Mini Quiches - \$100
- Pork, Chicken or Vegetable Dumplings, fried - \$80
- Chicken Cordon Bleu Bites - \$140
- Tomato Bisque Shooters & Grilled Cheese - \$125



Sliders and Sandwiches

(per 50 pieces)

- Smoked BBQ Sliders - \$150
- Crab cake with Remoulade - \$200
- Country Ham Biscuits - \$175
- Shrimp Salad Sliders - \$175
- Cucumber & Watercress, Cream Cheese - \$100
- Pimento Cheese - \$100
- Chicken Salad - \$150

Carving Stations

Each Station comes with Freshly Baked Rolls

*Tenderloin of Beef (30ppl) - \$295
Horseradish Cream and jus

*Breast of Turkey (40ppl) - \$175
Cranberry Chutney

*Roast Pork Loin (30ppl) - \$175

*Beef Top Round (75ppl) - \$275

*Chef's fee of \$25 per hour
(Pre Sliced Platters are available)

Cocktail Hour \$12 per person

Select 4 hors d'oeuvres or Sliders for a 1 hour service

Heavy Reception \$26 per person

Select 8 hors d'oeuvres or Sliders for a 1 hour service

As a Meal \$32 per person

Select 4 hors d'oeuvres or Sliders for a 2 hour service

Select one Specialty Station for a 2 hour service



Dips, Displays, and Trays

Small Display: Select 3 cheeses below - Large Display: Select 4 cheeses below

Choice of Cheeses: Brie, Buttermilk Bleu, Smoked Gouda, Gruyere, Cheddar, Pepper Jack, Fontina, Boursin, Swiss

Domestic & Imported Cheese Display

Small (50ppl) - \$150

Large (100ppl) - \$250

Fresh Fruit Display

Small (50ppl) - \$125

Large (100ppl) - \$200

Crudité - Seasonal Fresh Vegetables
with house-made fresh dip
(75 ppl) - \$150

Fruit & Cheeses

Small (50ppl) - \$175

Large (100ppl) - \$275

Each order serves 45-50 people
House Smoked Salmon \$175

Grilled Vegetable tray - \$150

Hummus with Pita Points - \$80

Spinach Artichoke Dip w/Fresh Herbs and Garlic served with Pita Chips - \$100

Crab Dip served with Crostini - \$200

Baked Brie wrapped in Pastry w/ Raspberry Currant and Crostini - \$125

Cold Roasted Tenderloin w/Horseradish Cream Sauce - \$295

Assorted Bruschetta Platter - \$100

Tomato; Artichoke and Roasted Red Pepper; Beet and Mushroom

Ham and Jam Board - \$175

Country Ham, House Made Mini Biscuits, Assorted Local Jam, Honey, and Mustard

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Specialty Desserts

Small Bites \$24/Dozen

Lemon Squares
Brownies
Chocolate Tarts
Key Lime Tarts
Assorted Cookies
Assorted Mini Cheesecakes
Flourless Chocolate Torte Brownies
Gluten Free Raspberry Almond Shortbread (\$36/Dozen)

Greencroft Pies \$7/slice or \$42/pie

Apple
Key Lime
Peanut Butter
Pecan
Lemon Meringue
Pumpkin

Other Favorites \$7 each

Bread Pudding with Butterscotch Sauce
Fruit Crisps: Apple, Blueberry, Cherry or Peach
New York Cheesecake with a seasonal berry sauce
Berry Trifle
Strawberry Shortcake
Crème Brulee (\$8 each)
Gluten Free Chocolate Lava Cake (\$9)
Tuxedo Bomb Cake (\$9)

Add Ice Cream to any of the desserts for an additional \$2



Consumption Bar Options

House Bar

Liquor - \$7.50 per drink	Beer	Wine - \$24 per bottle
Pinnacle Vodka	Budweiser - \$4	Pedroncelli, Chardonnay
Seagram's Gin	Bud Light - \$4	Villaggio, Pinot Grigio
Castillo Rum	Devil's Backbone Vienna Lager - \$5	William Hill Estate Winery, Merlot
Inver House Scotch	Blue Mountain Full Nelson - \$5	Les Dauphins, Cotes Du Rhone
Va Gentleman Bourbon	Starr Hill Northern Lights - \$5	
Montezuma Tequila	Bold Rock Cider - \$5	
	Becks NA - \$5	
		See full wine list for upgrade options Guests may bring in their own bottles of wine at a \$15 per 750ml bottle charge plus 9.3% tax and 20% service charge.

Call Bar

Liquor - \$9.00 per drink
Absolut Vodka
Tanqueray Gin
Bacardi Rum
Cutty Sark Scotch
Jack Daniels Bourbon
Jose Cuervo Tequila

Premium Bar

Liquor - \$11.00 per drink
Ketel One Vodka
Bombay Sapphire Gin
Mount Gay Rum
Dewars
Makers Mark Bourbon
1800 Tequila

Specialty Cocktails - \$9.00+ per drink
Bloody Mary - \$7
Bloody Mary Bar - \$12 per person
Mimosa - \$7
Mimosa Bar - \$12 per person
Mocktail Bar - \$150+

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Cash Bar Options

House Bar

Liquor - \$10 per drink	Beer	Wine - \$29 per bottle
Pinnacle Vodka	Budweiser - \$6	Pedroncelli, Chardonnay
Seagram's Gin	Bud Light - \$6	Villaggio, Pinot Grigio
Castillo Rum	Devil's Backbone Vienna Lager - \$7	William Hill Estate Winery, Merlot
Inver House Scotch	Blue Mountain Full Nelson - \$7	Les Dauphins, Cotes Du Rhone
Va Gentleman Bourbon	Starr Hill Northern Lights - \$7	
Montezuma Tequila	Bold Rock Cider - \$7	
	Becks NA - \$7	
		See full wine list for upgrade options

Call Bar

Liquor - \$12.00 per drink
Absolut Vodka
Tanqueray Gin
Bacardi Rum
Cutty Sark Scotch
Jack Daniels Bourbon
Jose Cuervo Tequila

Premium Bar

Liquor - \$14 per drink
Ketel One Vodka
Bombay Sapphire Gin
Mount Gay Rum
Johnny Walker Red Scotch
Makers Mark Bourbon
1800 Tequila

Specialty Cocktails - \$10.00+ per drink

Bloody Mary - \$9
Bloody Mary Bar - \$14 per person
Mimosa - \$9
Mimosa Bar - \$14 per person
Mocktail Bar - \$200+

The Club can provide drink tickets to be available to purchase throughout your event. Tickets may also be pre-purchased and added to your final invoice. Tickets will be available 30 minutes prior to the start of the event. The Club is not responsible for lost or stolen tickets.