

Let Us Make Your Next Event

BEST IN CLASS

VIRginia International Raceway // RESORT



Welcome to VIRginia International Raceway

Thank you for selecting VIRginia International Raceway Resort to host your event!

This brochure will detail the Resort's extraordinary special event services and experience options, as well as our food and beverage offerings. With more than a century of history and experience combined, the staff at VIR prides itself on impeccable service and attention to detail. We will make sure your event is successful and memorable, customized specifically for you. Whether you choose pre-selected fare, or have Executive Chef Consuelo Price create a personalized menu, your experience at VIR will be second to none.

We look forward to working with you on your event. It is our mission to create for you a

Best In Class Resort Experience.

Resort Offerings

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1245 Pine Tree Road Alton, Virginia 24520

VIRnow.com

For Reservations

Lodging - 434.822.7700 x101 Tavern - 434.822.8605 Spa - 434.822.9714

VIR Resort Special Event Team

Brenda LeCocq

Group Sales 434.822.7700 x105 blecocq@VIRnow.com

Mitchell Smith

Resort Events Supervisor 434.822.7700 x106 msmith@VIRnow.com

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Food & Beverage Director 434.822.7700 x120 cprice@VIRnow.com

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Oak Tree Tavern Supervisor 434.822.7700 x120 peggleston@VIRnow.com

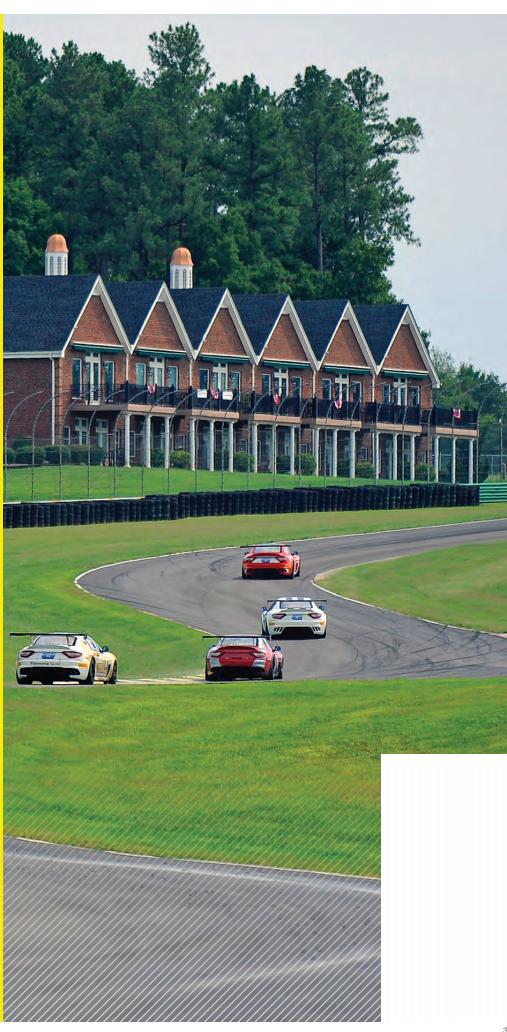
Wendy Adams

Concession Manager 434.822.7700 x330 wadams@VIRnow.com

Agnes Morris

Spa Services 434.822.9714 amorris@VIRnow.com

All VIR Resort offerings and prices are subject to change.





Experiences

Autocross Competitions

Cops & Robbers - License Plate Tag

Groups must be divisible by two or three. The team works together operating a car and maintaining control in an effort to "catch" the opposing vehicle and identify its license plate number.

\$800/10 people (\$70/additional person)

Autocross (closed course)

This timed event requires drivers and navigators to use their driving and communication skills to complete the course in the fastest time. Participants will take turns driving and experience the thrill of working together to win in this unforgettable event.

\$700/10 people (\$70 per additional person)





Karting

Almost every professional driver today got their start in karting, where the dynamics of driving are amplified, more easily understood and often more readily practiced than in full-size cars. VIR's state-of-the-art .44-mile, 24'-wide kart track features ungoverned karts capable of speeds up to 50 mph.

For private track rentals, contact **Patrick Eagan** at **434.822.2995**.

Group rates may apply. Track accommodates maximum of 10 karts at the same time.

Driving Packages

Driving packages offer a wonderful environment for friendly fun while increasing team building and problem solving skills. Packages require groups to be divisible by three. For more details, contact

Brenda LeCocq at 434. 822.7700 x105.

Track Package

This one-day driving package will take place on one of VIRginia International Raceway's renowned courses. It includes cone drills, close proximity driving, a timed competition and more. Instructors are present to ensure a fun and safe environment for all.

Off-Road Package

Experience the southern Virginia countryside with this off-road package. After a 'Hood Brief'-style class, you will learn about 4x4 theories and recovery gear, and traverse an obstacle course. Your day will wrap up with a 'cross-country' trail drive.

Custom Pricing.

Pit Crew Challenge

The Pit Crew Challenge is a team building exercise using the concepts of the motorsports pit crew to understand team work and communication in the world of business. This exercise is your chance to experience a unique team-building program, combining hands-on experiential learning with interactive classroom sessions and allout fun! You will leave with clear action items to make your team better communicators with a renewed sense of achievement, pride and enthusiasm.

\$700/10-16 participants

Formula and Prototype Driving Experience

Participate in an exclusive program not found at any other race track in America. Get the chance to drive or ride along in modern, high-downforce specialty race cars, an experience you will never forget. Schedule your thrill ride in single or two-day options, or purchase ridealongs as part of your VIR group or corporate event. We also have 4 high end simulators linked for racing one another or against the clock. For more details, contact **Brenda LeCocq** at **434.822.7700 x105**.

Custom Pricing.



Experiences

Semi-Automatic Shooting Experience

The VIR Shooting Experience is designed to build individual confidence by introducing participants to semi-automatic tactical firearms. The course can accommodate up to 10 students. Each student will fire up to 200 rounds of ammunition and will learn techniques to hit steel targets safely.

Glock 19 Pistol - minimum \$750 for groups of up to 10 participants (\$75 for each additional participant)

M4 Rifle - Minimum \$750 for groups of up to 10 participants (\$75 for each additional participant)

Machine Gun Experience -Extreme Enthusiasm

The VIR Machine Gun Experience is designed to familiarize participants with full automatic weapons. The instructor will present each weapon system and give a firing demonstration. The participant will fire each weapon system. Once the participant has completed firing

each type of weapon, they will then move to the "Machine Gun Fire and Maneuver" event. This exercise consists of multiple lanes that the participant walks through, with each having designated "shoot" and "don't shoot" targets.

\$5000 for groups of up to 10 participants; \$500 for each additional participant

Three Gun Competitive Shooting Experience

Available and quoted based on weapons and type of exercise designed.

Paintball

The Paintball Experience at VIR is a great opportunity for team building or friendly fun in a safe environment. Game play varies in style and composition, but often ranges from capture the flag to organized scenario games. Players will have a fun-filled and thrilling time on our outdoor paintball field.

\$70/person

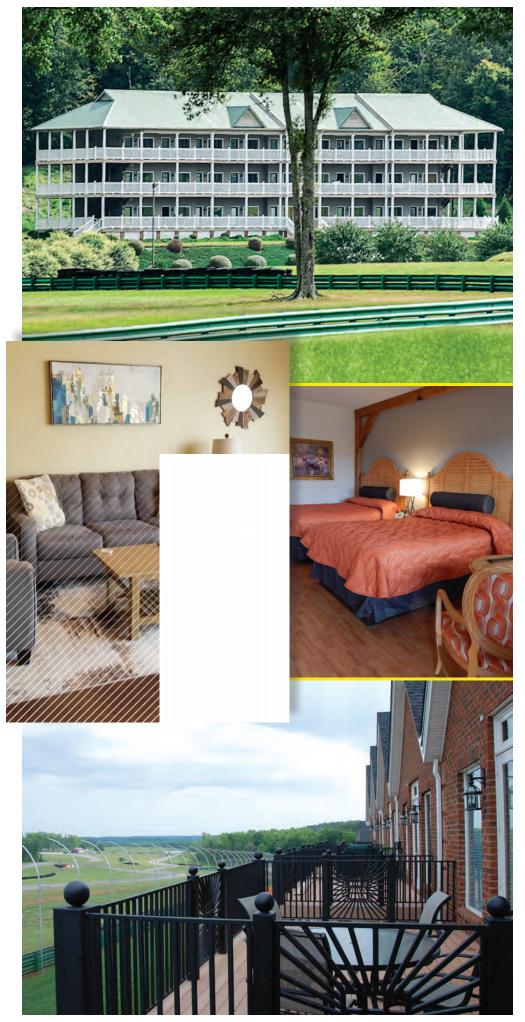
Maximum 10 people at a time. Groups must be divisible by two.

Skeet Shooting

At VIR, we offer a skeet shooting experience like no other. Competing while surrounded by rolling hills, you'll feel like the great outdoors is your private playground. We offer two complete courses both approved by the National Skeet Shooting Association. We can provide ammunition and shotguns, or you can bring your own. Whether a novice or an expert, VIR can cater to meet your needs.

\$50/person

- Includes 25 skeet per round
- 2 ranges
- 6 participants per range
- Price includes ammunition, instruction and range master



Lodging

Our accommodations are one of many things that set VIR apart—you won't find a racetrack anywhere else in the world with full resort amenities, including a variety of onsite lodging options. With something for every budget, consider VIR your home away from home, right in the middle of all the action.

The Lodge

After a fun day at VIR, relax at The Lodge, our traditional hotel option. Featuring 27 beautifully decorated rooms, The Lodge is one of the only onsite hotels in the racing industry. Most rooms include double beds, hardwood floors, a flat screen television, refrigerator, and Jacuzzi tub. Guests at The Lodge also enjoy a porch with a premier view overlooking the famous "Snake" portion of the track.

The Villas at South Bend

Overlooking one of the most celebrated features of VIR's racecourse, the two-story luxury Villas at South Bend are a unique and exciting lodging option. The Villas each offer 2200 spacious square feet of total space, and can be leased as a complete unit, or as separate ground and second floor units.

The upstairs Studio Suite offers a king bed, full kitchen, dining area, living room and upper deck balcony with stunning track views. The downstairs Junior Suite includes a queen bed, refrigerator, microwave and a sitting room that can be converted to an extra bedroom with two twin beds. Junior Suites also feature a patio with premiere track views.

Pit Lane Rooms

Perfect for hosting special guests and sponsors, the Pit Lane Rooms are literally on top of the action, located above the garages on pit row. Each room is equipped with two double beds, televisions, wet bar with refrigerator, high-speed wireless internet and access to the pit lane balcony.



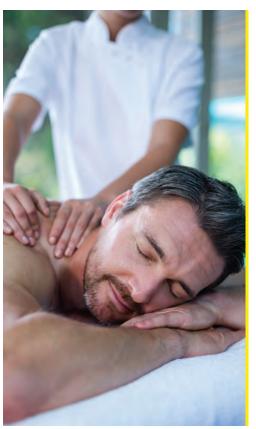
OAK TREE SPA

Oak Tree Spa

While visiting VIR, take some time to refresh with a spa treatment. Located at our upscale Villas, Oak Tree Spa offers guests an incredible way to relax and reenergize their minds and bodies. Choose from a variety of spa treatments, including Swedish, deep tissue, and hot stone massages, deluxe and signature facials, and body nourishing scrubs and wraps, along with delightful aromatherapy.

Our staff is committed to relaxing the mind, balancing the body, and nurturing the spirit. We encourage you to feel at home to enjoy not only the benefits of our personalized services, but also our blissful environment.

For reservations, call **434.822.9714**. If appointments are not canceled 24 hours prior to your scheduled service, then you will be charged for the service. Please call for information regarding private parties and groups.



Facials

Mini-Refresher Facial

Ideal for those on the go. Your skin will be cleansed, lightly exfoliated, massaged, and a mask will be applied to refine your pores.

A light veil of moisturizer will be applied according to your skin type......30 min/\$50

Oak Tree Exclusive Facial

This deep pore cleansing facial consists of exfoliation, steaming, and cleansing of clogged pores. The appropriate mask treatment is applied according to skin type. Beneficial for all skin types. Includes a caviar hand treatment.........................60 min/\$85

Myoxy-Caviar High Performance Facial

The most advanced anti-aging treatment, improves wrinkles, elasticity and texture, increases skin oxygenation and suppleness while reducing signs of aging with pure caviar extract, pearl extract and Escutox... 80 min/\$115

Lumafirm Lift & Glow Facial

Renders your skin ultra-luminous with a firmer, tighter and more youthfully defined appearance. Ideal for any skin type showing signs of aging such as hyper pigmentation and loose skin60 min/\$95

Stem Cell Phyto-Elite Facial

Dermal and epidermal repair, helps the skin's stem cells resume normal activity, visibly perfecting and repairing from the inside out, brightens and visibly reduces lines and wrinkle depth of mature skin60 min/\$95

Micro-Retinol Facial

Smoothing, visibly perfecting, immediately brightening, dynamically anti-aging, intensely repairing and deeply hydrating ...60 min/\$95

Luminous "C" & "Sea" Facial

Plantomer Soothing Facial

Calms redness and soothes irritated, sensitive, or acneic skin. Ideal for sunburned or sundamaged skin................................60 min/\$90

Anti-Free Radicals Facial

Repairing vitamins A, E and D boost your skin's protection against free radicals, which contribute to wrinkles and premature aging. Your complexion is refined, restored and hydrated.60 min/\$90

Healing Rose Facial

Recommended for all hypersensitive skin conditions—specifically Couperose, Erythrose, Rosacea and Acne Rosacea......60 min/\$90

Youth Renew Hydra-Glow Peel

Provides your skin with a smoother texture, minimized wrinkles, and lightened skin tone, dark spots and age spots.....\$75

Eye Treatment

Two high-performance treatments in one. Smooth wrinkles, crepiness, and crow's feet while reducing dark circles and puffiness, helping you to regain a more youthful eye contour\$25 / Add to any facial for \$15

Tinting

Eyebrows	\$10
Eye lashes	\$10
Eyebrows and Eye lashes	\$15

Lip Renew Lip Treatment

Ultra-hydrating, increases volume, smoothes lip contour, blurs imperfections, reduces lines and wrinkles \$25 / Add to any facial for \$15

Waxing Services

Eyebrows	\$10
Lip	\$10
Eyebrows and Lip	\$15

Hand & Foot Treatments

Perfect Parafin or Youth-Renew Caviar
Hands\$15
Feet\$15
Hands and Feet\$25
Add to any facial or massage\$20



Massages

Oak Tree Signature Massage

Swedish Massage

Deep Tissue Massage

A deep massage technique designed to release tension and knots---to achieve relief for chronic muscle tension......90 min/\$12560 min/\$9530 min/\$65

Therapeutic Massage

An eclectic massage designed for your specific needs using a combination of Swedish, trigger points, and deep massage techniques......90 min/\$125......60 min/\$95.......30 min/\$65

Hot Stone Massage

Body Therapy

Full Body Polish Treatment

This silky skin body scrub removes impurities and rough skin, refines the epidermis, stimulates blood circulation, and renders the skin soft and silky.................40 min/\$65

Aromatherapy Salt Glow

This body scrub exfoliates dead cells and cleanses the skin leaving it soft, smooth, mineralized and revitalized. It stimulates circulation and improves skin tone.

Aromatherapy treatment...........40 min/\$65

Tropical Body Scrub

Eliminates dead cells and impurities, refines the epidermis, releases negative ions, reenergizes the skin and renders the skin soft and silky.......40 min/\$65

Tropical Body Wrap

Repairing, anti-aging, wrinkle smoothing, rejuvenating, and counteracts premature aging......40 min/\$85

Combine Tropical Treatments

These tropical treatments use papaya, pineapple, calcium, vitamin A, and pomegranate extract......80 min/\$150

Detoxifying Wrap

This seaweed wrap mineralizes, moisturizes, improves blood circulation, and smoothes orange peel skin as it detoxifies....60 min/\$85

Youth Recall Moor Wrap

This wrap helps relieve muscular tension, aches, cramps, athletic and articular pain as well as pain from rheumatism and arthritis. It helps tone, rejuvenate, and reduce feelings of fatigue and stress from the body ...60 min/\$85

Lumafirm Body Wrap

This wrap firms, tones, smoothes wrinkles, hydrates, nourishes, lightens and brightens the skin and is anti-aging60 min/\$100

Anti-Cellulite Wrap

Stem Cells Phyto-Elite Body Wrap

A unique blend of Argon and Comfrey plantorigin stem cells in this wrap provide the benefits of contouring, anti-aging, hydration, improved firmness, elasticity, skin tone, smoother texture, and reduced appearance of cellulite60 min/\$100

Oil-Control Back Treatment

Provides deep cleansing, preventing clogged pores and breakouts, controls oiliness, refines and smoothes the skin45 min/\$65

Deluxe Wellness Package

60 minute Essential Deep Cleansing Facial*
60 minute Swedish Massage**
Tropical Body Scrub and Wrap
Caviar Hand and Foot Treatment

Holistic Renewal Package

60 minute Essential Deep Cleansing Facial*
60 minute Swedish Massage**
Caviar Hand and Foot Treatment

Soul Refresher Package

30 minute Refresher Facial 30 minute Swedish Massage** Caviar Hand or Foot Treatment

*select a different facial for additional \$5-\$25
**select deep tissue or therapeutic massage
for additional \$15

.....\$99

Packages or series of services are available. Visit **VIRnow.com/spa** for a complete list of services and packages, and sign up for the VIR e-mail newsletter to receive information about monthly spa specials.



On-Site Dining

Oak Tree Tavern

Visit our restored 1840's plantation house and enjoy laid-back southern fare with flair in one of our dining rooms or, in warmer weather, dine al fresco with a beautiful view of the rolling countryside. The Tavern offers dinner service from 5 PM, every night but Tuesday. Reservations are suggested, but not required. Call **434.822.8605** for reservations.



APPETIZERS Ruffalo Cauliflower

served with celery and bleu cheese dressing9	
French Onion Onion Rings with mozzarella	
Chicken Wings Basket10	
Flat Bread Pizza fresh mozzarella, spinach, sun-dried tomato pesto	
Charcuterie assorted meats, artisan cheeses, olives, and fruits14	
Crispy Bay Shrimp with sriracha dipping sauce10	
Down South Eggroll crisp collards, sautéed onions, peppers, and country ham with housemade apple	

dipping sauce......9

SALADS

Grilled Romaine Salad
chargrilled romaine ribs, crisp applewood
bacon, grape tomatoes, rustic croutons with
Caesar drizzle9
T W 1

Tavern Wedge

Classic House

Mixed greens, grape tomatoes, English cucumbers, purple onion, and candied pecans with housemade lemon poppyseed vinaigrette......Full – 8 / Half – 4

Mozzarella Caprese

Sliced ripened tomatoes, layered with fresh mozzarella, basil, fresh ground pepper, capers, and balsamic vinaigrette and olive oil10

add chicken - 6 / add shrimp - 8



ENTRÉES

Pan-Seared Red Snapper crispy panko shrimp, stone ground organic pimento cheese grits, sour collards 25
Bottle Neck Clams smoked pork belly, curry crème fraîche, and rustic sourdough points
Jumbo Portobello Ravioli sautéed roasted red peppers, sweet onions, and crème fraîche, finished with grilled blackened shrimp skewer
10 oz. Strip Steak Stilton bleu cheese butter, chef's starch, and local vegetable
Filet Mac & Cheese 8 oz. filet medallions infused with crème fraîche, five cheese blend with a crispy topping
Baby Back Ribs - Full/Half wasabi slaw and sweet potato waffle friesFull – 24 / Half – 18
1 lb. Angus Burger all the fixin's and steak cut fries12

Grilled Turkey Burger jalapeno pineapple chutney, sautéed onions, pepper jack cheese, and sweet potato fries12
Southern Fried Pecan Chicken Breast chef's starch, and local vegetable18
Loaded BLT Panini fried green tomatoes, applewood bacon, roasted red pepper aioli, brie, and sweet potato waffle fries
SIDES

French Fries	5
Sweet Potato Waffle Fries 5	5
Sour Collards 5	5
Bacon	1
KIDS' MENU (12 and under only)	
Chicken Tenders	

with french fries10
Grilled Cheese Sandwich
with strawberries 8
Mac & Cheese 8
Buttered Noodles 6

Mini sundae with vanilla ice cream (comes with meal)

DESSERTS

Warm Waffle Strawberry Shortcake
Ghirardelli Brownie Sundae7
Seasonal Cheesecake 8

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

TAVERN SPECIALS

Come to Oak Tree Tavern every Monday beginning March 12 for \$5 Margaritas! Each week, our bartenders will chose two unique flavors. Also enjoy \$7 salmon tacos and \$5 beef tacos.

Then on Wednesdays, join us for Pints & Pounds—\$3 draft beers and \$7 pound of wings or peel-and-eat shrimp, in a variety of sauces and rubs.

Be sure to check social media for an up-todate live music schedule, as local performers play in the Tavern most Fridays, March through September!

^{*}Photos are representative only. Actual products may vary.



Pagoda Grill

Just need a splash-and-dash between excitement on the track? The Pagoda Grill, located at the east end of the North Paddock, offers counter service convenience and a wide variety of traditional and healthy options for breakfast, lunch, and snacks.

BREAKFAST

Plain Bagel2
Bagel & Cream Cheese 2.5
Biscuit1.5
Bacon Biscuit3
Sausage Biscuit
Country Ham Biscuit
Chicken Biscuit
Hashbrowns2
Muffin 3
Danish3

LUNCH

Angus Burger 8
BBQ Sandwich 8
Hot Dog(1)3/(2)5
Chicken Tenders (Hot or Plain) 8
Turkey Sub7
Roast Beef Sub7
Virginia Ham Sub7
Chicken Caesar Salad 8
Grilled Chicken 9
Caesar Wrap9
Buffalo Chicken Wrap9
Club Wrap 9
Chicken Salad Criossant 8
Veggie Burger 8
Corn Dog(1) 3 / (2) 5
Turkey Burger 6

Fish & Chips Platter10

SMALL PLATES & APPETIZERS

Mozarella Sticks
Fries 4
Loaded Fries 6
Beer Battered Onion Rings 4
Sweet Potato Waffle Fries 4

ADD-ONS

Add Egg0.75
Add Cheese 0.50
Add Bacon1
Add Chili1
Add Coleslaw1
Please request lettuce and tomato

at time of order.

*Photos are representative only. Actual products may vary.



An 18% service charge and a 9.3% sales and meals tax will be applied to all event food and beverage charges.

Guest Guarantee

Guarantee must be made ten days in advance. You may change the attendance by ten percent and time by +/- thirty minutes until three days prior to the event. The price of the event is based on the guarantee or the greater number of guests in attendance. In the event the actual number of guests in attendance exceeds the guarantee, the Resort will do its best to make accommodations for the additional guests.

Special Event Services

VIR offers a variety of services to enhance your event.

Bartender

(1 attendant per 50 guests) \$25/hour

Bandstand Stage Setup

Custom pricing

Resort Table Decorations

Customized decorations available

VIR Shuttle Van

(11-passenger) \$50/hour

Room Setup and Audio-Visual

Room Setups (see page 15)

- U-Shape
- Boardroom Conference
- Chevron
- Hollow Square
- Theater-Style
- Banquet Rounds
- Crescent Rounds
- Seated Rounds

Additional Equipment Available.

Rental and delivery charges will apply.

Audiovisual

- Portable Podium (complimentary)
- Projection Screen & Setup with Projection Table - \$20
- Projector with Screen \$65
- Flip Chart with Markers \$15
- Portable DVD Player \$25
- Television with DVD player \$65
- PA System \$65
- IT Support \$35/hour
- Conference Phone \$35
- Power Extension Cords \$7

Complimentary wireless internet access is available throughout the Resort. Additional audiovisual services are available with the Resort's outside vendor.



Tavern Evening Rental

Room fee + Food & Beverage minimum

- Red Room \$400
- Gold Room \$200

Tavern Day Rental (until 4 pm)

Red/Blue Room

\$75 with \$200 food and beverage minimum

Other Room Rental Rates*

- Gallery \$2500
- Pagoda \$750

Special event rates may apply.

Gallery Rental

Includes:

- Catering Tables/Skirting
- 20 Round Tables
- 160 Chairs
- Disposable Black & White Table Covering
- Disposable China
- One Complete Setup and Breakdown for up to 16 tables; any additional charges required from original setup will be charged at \$20/hour per employee

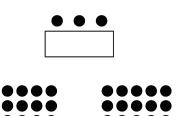
Additional Amenities Available

- Additional Round Tables \$10 each
- Additional 6' Banquet Tables \$9 each
- Additional Chairs \$2 each
- Chair Covers custom pricing
- 85" Linen Table Cloths \$7
- 132" Linen Table Cloths \$21
- Custom Decorations TBD
- China, Glass, Flatware custom pricing
- Linen Napkins \$0.50 each
- · Window Sheers \$2
- · S'mores Table \$25
- Parking Attendant \$100
- Clean-Up immediately before decorating; additional cleaning is \$20/hour
- Bartender \$25/hour (one attendant per 50 guests)
- Shuttle \$50/hour
- Additional Security (required for groups of 200 or more) \$200 per shift

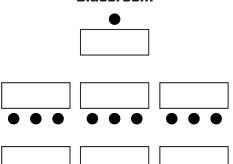
Room Layout Examples

Samples only, not limited to these configurations.

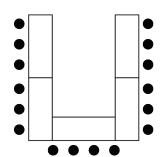
Theater



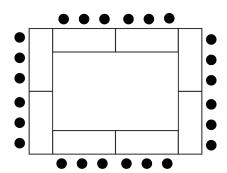
Classroom



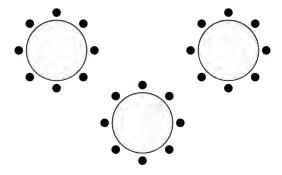
U-Shape



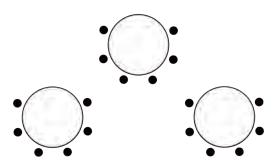
Hollow-O



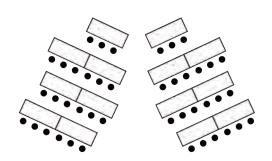
Banquet Rounds

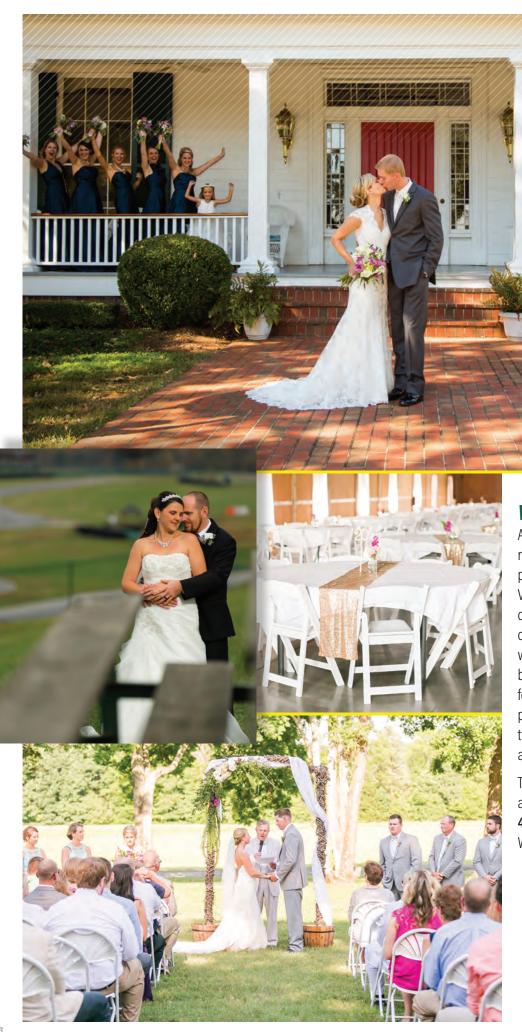


Crescent Rounds



Chevron





Weddings

Additional charges for Gallery and Pagoda rental on days needed for decorating - \$250 per day for Gallery/\$50 per day for Pagoda VIR is an ideal setting for the wedding of your dreams. An outdoor ceremony can be held on the lawn of our 1840's plantation home with the lovely white oak trees as a natural backdrop. There are two venues available for your reception with seating for up to 400 people. VIR has an excellent executive chef that can customize the menu to delight you and your guests.

To inquire about available dates or to set up a tour, please contact **Brenda LeCocq** at **434.822.7700 x105** or **blecocq@virnow.com**. We look forward to meeting you!

VIR Catering Resort Menus

Service Charge

An 18% service charge and a 9.3% sales and meals tax will be applied to all event food and beverage charges.

Hors d'Oeuvres

Serves 25-40 people unless otherwise noted

Grilled Vegetable Tray

asparagus spears, portabella mushrooms, red peppers, zucchini, squash, eggplant, served with a roasted red pepper aioli.... \$75

Fresh Vegetable Display

broccoli, cauliflower, baby carrots, cherry tomatoes, cucumbers, served with pesto ranch dipping sauceup to 25 people - \$75up to 50 people - \$150up to 100 people - \$225

Fruit and Cheese Display

fresh cut fruit and melons, paired with domestic and imported cheeses, with assorted crackers \$75

Antipasto Platter

variety of olives, mozzarella, Italian meats, hearts of palm, marinated peppers, and artichoke hearts\$75

Specialty Cocktail Sandwiches

Warm Crab Dip

Artichoke and Spinach Dip

with toast rounds \$45

Queso and Fresh Tortilla Chips

with fire roasted salsa.....\$45

Meatballs

BBQ or sweet & sour 50 pieces - \$32.50

*Photos are representative only. Actual products may vary.



Dullalo Cilickell Dip IIay
Vegetarian Spring Rolls
up to 60 people - \$85
Chilled Jumbo Shrimp market price
Boneless Buffalo Chicken Bites
up to 75 people - \$110
Applewood Smoked Bacon Scallops
up to 50 people - \$175
Mini Crab Cakes with Remoulade
up to 50 people - \$170
Santa Fe Egg RollsUp to 60 people - \$85
Hot or Mild Chicken Wings with bleu cheese dressing
up to 100 people - \$210
Virginia Ham Biscuits with honey mustardup to 50 people - \$75
Pork Dumplingsup to 50 people - \$75
Croissant Sandwiches up to 60 people - \$115
Fried 4-cheese Ravioli with marinara dipping sauce\$60
Crispy Bang Bang Shrimp \$75

Buffalo Chicken Dip Tray\$18

Plated Meals

Greek Salad

Feta cheese, tomato, cucumber, kalamata olives, red onion on a bed of mixed field greens\$10/person

Endive Salad

Belgian endive, radicchio, glazed pecans, apples and bleu cheese crumbles......\$10/person

Vegan Cobb Salad

Pasta Da Vinci

Sautéed chicken, shiitake mushrooms, sweet Vidalia onions in Madeira wine sauce, tossed with penne pasta and parmesan\$16/person

Bistro Shrimp Pasta

Crispy battered shrimp, fresh mushrooms, tomato and arugula, tossed with spaghetti and a basilgarlic lemon cream sauce\$17/person

Grilled Steak Tacos

Soft corn tortillas, char-grilled steak, avocado, tomato, chipotle sauce, crispy onions and cilantro, served with beans and rice\$14/person

Lighter Fare

Asian Chicken Salad

Sesame chicken, fresh romaine, carrots, red cabbage, cilantro, crispy wontons and almonds\$11/person

Grilled Chicken Caesar Salad

Grilled chicken breast served over crisp romaine lettuce, tossed with house made croutons and Caesar dressing...... \$11/person

Petite Sirloin

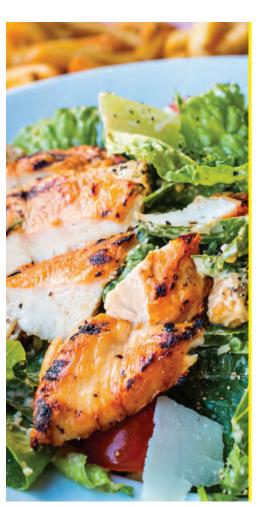
Hand-cut 7 oz. sirloin, seasoned and grilled to perfection, with garlic mashed potatoes and sautéed mixed vegetables......\$20/person

Grilled Chicken and Kale Ravioli (GF)

Grilled chicken breast on a bed of kale-stuffed ravioli with a creamy alfredo sauce\$18/person

Applewood Smoked Bacon and Bourbon Salmon

Salmon grilled to perfection and served with organic vegetable quinoa\$17/person





Dinners Served Buffet Style

Minimum of 15 Guests

Beef Brisket

Mac & cheese, BBQ baked beans, red skin potato salad, house made cole slaw, cookies or cobbler.....\$18.50/person

Apple Cider Roast Pork Loin

Marinated in apple cider with southwest orzo pasta, toasted basil haricots verts ...\$18/person

Stuffed Chicken Breast

Country-style with herb stuffing, creamy scalloped potatoes, Italian-style green beans, savory rolls and chef's choice dessert\$16/person

Lasagna Buffet

Salad, meat lasagna, vegetable lasagna, corn, garlic bread, cookies\$16/person

Cold Deli

Hog Pen

BBQ pork, BBQ chicken, baked beans, cole slaw, rolls, cobbler.....\$18/person

Meat Loaf

Mashed potatoes, green beans, rolls, cobbler or cookies.....\$15/person

Straight Away

Classic Pig Pickin'

Mediterranean Buffet

Grilled, marinated beef tenderloin, chilled shrimp, grilled seasonal vegetables marinated in balsamic vinegar, Caesar salad, fresh baked bread, chef's choice dessert...... \$30/person



Italian Buffet

Pasta station with red and white sauce, Italian sausage with grilled onions and peppers, baked ziti, eggplant parmesan, spicy meatballs, marinated mushroom salad, tomato and mozzarella salad, selection of olives and cold Italian meats, garlic bread, Italian dessert table \$24/person

VIR Tailgate

Feast of Italy

Entrées

Chicken and Sweet Potato Waffle Fries

Pesto Chicken

Grilled chicken breast over sundried tomatoes, linguini noodles with house made pesto

.....\$16/person

Pork Tenderloin

Chili rubbed tenderloin grilled with roasted corn and red peppers, with smashed red potatoes\$18/person

Roasted Pork Loin

Bone-In Pork Chop

Seasoned and char-grilled, with garlic smashed potatoes, chilled grilled asparagus\$18/person

Crab Cakes

Corn and jalapeno dusted, served with mango tropical salsa, wild rice pilaf and wilted kale\$23/person

Italian Sausage

Served with brown rice and garlic roasted brussel sprouts\$20/person

Vegan Pizza (GF)

With roasted vegetables and mozzarella and cheddar cheese......\$20/person

1 Entrée - \$18/person

2 Entrees - \$20/person 3 Entrees - \$23/person

Entrée Choices

- Pulled Pork
- Grilled Chicken Breast with Herb Jus
- Roast Pork with Marsala Sauce
- Roast Beef Au Jus with Horseradish Sauce
- Bone-In Roasted Herb Chicken
- Bone-In Grilled Pork Chops
- Southern Fried Chicken

Hot Sides (Choice of 2)

- Mashed Potatoes with Gravy
- Herb Roasted Potatoes
- Wild Rice
- Chef's Choice Roasted Vegetables
- Three Cheese Mac N' Cheese
- Baked Beans with Ground Beef & Onion

Cold Sides (Choice of 2)

- Mixed Green Salad with Dressings
- Black Pepper Slaw
- House Made Potato Salad
- Broccoli Supreme Salad
- · Three Bean Salad
- Ditalini Pasta Salad

Desserts

- Fresh Baked Cookies
- Cobblers
- Assorted Cakes
- Ghirardelli Brownies
- Pie (Apple or Pecan)

All options are served with fresh baked rolls and butter.



Snacks

Healthy Choice

Granola bars, dried fruit trail mix, whole seasonal fruit, selection of assorted yogurts with granola, vegetable crudité with Cajun ranch dipping sauce, oatmeal, coffee, decaf, tea, juices, bottled water......\$9/person

Energizer Break

Whole fruit, pretzel twists, vegetable platter, cookies, sodas, vitamin water..... \$8/person

Fresh Break

Cheese platter with crackers, fresh fruit platter with yogurt dip, potato chips with onion dip, mixed nuts, mini chicken salad sandwiches, sodas, bottled water.....\$12/person

Independent Items

Assorted Fresh Baked Cookies\$13/dozen
Double Chocolate Chip Brownies \$15/dozen
Assorted Potato Chips\$1.50/bag
Assorted Mini Candies \$1.50 each
Granola Bars \$1.50 each
Fresh Fruit Display
with strawberry yogurt dipping sauce \dots \$49
Freshly Brewed Coffee, Decaf, and Herbal Teas

..... \$5/person

Breakfast

Minimum numbers apply

Continental Breakfast

Assorted bagels with cream cheese and butter, assorted muffins, sticky buns, biscuits, fresh fruit display, assorted juices, freshly brewed coffee, decaf, herbal teas \$8/person

Buffet Additions

Off to the Races

Grilled breakfast meats to include Virginia country ham, applewood smoked bacon, sausage, buttermilk biscuits with sausage gravy, farm fresh scrambled eggs, home style breakfast potatoes, assorted juices, freshly brewed coffee, decaf, and herbal teas

Pre Race Fiesta

.....\$16/person

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The Double Clutch

Sliced seasonal fruit, scrambled eggs (add cheese for an additional \$1/person), country sausage patties or crispy bacon, breakfast potatoes, fresh pastries and muffins, freshly brewed coffee, decaf, herbal teas, juices, bottled water.....\$12/person

Breakfast Enhancements

Egg Sunrise Soufflé with Bacon ... \$8/person Egg Sunrise Soufflé with Spinach.. \$8/person Ham & Swiss Croissant....... \$8/person Chef Attendant Charge\$25/hour

Boxed Lunches

Minimum numbers apply

Cobb Salad

Mixed greens topped with egg, cucumbers, turkey, ham, tomato, bacon, red onion, served with chips, cookie and a drink.....\$12/person

Hot Boxed Lunch

Choice of Philly cheesesteak, BBQ, hamburger, cheeseburger, double cheeseburger, or grilled chicken, served with chips, cookie, condiments and a drink......\$12/person

Cold Boxed Lunch

Alcohol

Add to your event with a hosted or cash bar Domestic Kegs - \$250 each Imported Kegs Available – ask for pricing

Bottled Beers

Variety of domestic, import and craft options. *Pricing varies.*

Wines

House wines include merlot, cabernet sauvignon, chardonnay, and white zinfandel

Liquors

Multiple levels of liquor available. *Pricing varies.*