

# VIR Catering Resort Menu

## Hors d'Oeuvres

### Grilled Vegetable Tray

asparagus spears, portabella mushrooms, red peppers, zucchini, squash, eggplant, served with a roasted red pepper aioli. . . . . up to 25 people - **\$75**

### Fresh Vegetable Display

broccoli, cauliflower, baby carrots, cherry tomatoes, cucumbers, served with pesto ranch dipping sauce . . . . . up to 25 people - **\$75**

### Fruit and Cheese Display

fresh cut fruit and melons, paired with domestic and imported cheeses, with assorted crackers. . . . . up to 25 people - **\$100**

### Antipasto Platter

variety of olives, mozzarella, Italian meats, hearts of palm, marinated peppers, and artichoke hearts . . . . . up to 25 people - **\$75**

### Specialty Cocktail Sandwiches

Italian club, chicken salad, tuna salad, smoked turkey and roast beef on mini croissants or silver-dollar rolls . . . . . up to 25 people - **\$30**

### Warm Crab Dip

with pita points . . . . . up to 25 people - **\$35**

### Artichoke and Spinach Dip

with toast rounds . . . . . up to 25 people - **\$25**

### Queso and Fresh Tortilla Chips

with fire roasted salsa. . . . . up to 25 people - **\$25**

### Meatballs

BBQ or sweet & sour 50 pieces. . . up to 25 people - **\$60**

Buffalo Chicken Dip Tray. . . . . up to 25 people - **\$50**

### Vegetarian Spring Rolls

. . . . . up to 25 people - **\$50**

**Chilled Jumbo Shrimp . . . . . Market Price**

### Boneless Buffalo Chicken Bites

. . . . . up to 25 people - **\$50**

### Applewood Smoked Bacon Scallops

. . . . . **Market Price**

### Mini Crab Cakes with Remoulade

. . . . . **Market Price**

### Santa Fe Egg Rolls

. . . . . up to 25 people - **\$50**

### Hot or Mild Chicken Wings

with bleu cheese dressing. . . . . up to 25 people - **\$65**

### Virginia Ham Biscuits

with honey mustard . . . . . up to 25 people - **\$40**

**Pork Dumplings . . . . . up to 25 people - \$40**

**Croissant Sandwiches . . . . . up to 25 people - \$60**

### Fried 4-Cheese Ravioli

with marinara dipping sauce . . . . . up to 25 people - **\$35**

**Crispy Bang Bang Shrimp . . . . . Market Price**

## Buffet/Plated

### 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**

### Applewood Smoked Bacon and Bourbon Salmon

Salmon grilled to perfection and served with organic vegetable quinoa. . . . . **\$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**

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

**Servings for up to 25 people is the average recommended serving size.**

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## 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 . . . . . **\$19/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**

### Cold Deli

Assorted deli sandwiches and cheeses, potato salad, potato chips, assorted toppings, condiments, chocolate chunk cookies, iced tea/water. . . . . **\$15/person**

### 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**

### 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**

### Enzo's 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

Hamburgers and cheeseburgers with all the condiments and toppings, seasoned grilled chicken, cracked black pepper slaw, assorted potato chips, cookies. . . . . **\$16/person**

### Pesto Chicken

Grilled chicken breast over sundried tomatoes, linguini with house-made pesto . . . . . **\$16/person**

### Pork Tenderloin

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

### Bone-In Pork Chop

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

### Vegan Pizza (GF)

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

## Create Your Own

**1 Entrée - \$18/person**

**2 Entrées - \$20/person**

**3 Entrées - \$23/person**

### Entrée Choices

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

### Hot Sides (Choice of 2)

- Mashed Potatoes with Gravy
- Herb Roasted Potatoes
- Wild Rice
- Chef's Choice Roasted Vegetables
- Three Cheese Mac & 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

### Desserts

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

***\*All options are served with fresh baked rolls and butter.***

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## Snacks

### Energizer Break

Whole fruit, pretzel twists, vegetable platter, cookies, sodas, Vitamin Water. . . . . **\$8/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**  
Freshly Brewed Coffee, Decaf and Herbal Teas  
. . . . . **\$5/person**  
Fresh Whole Fruit . . . . . **\$3.00/person**  
Muffins . . . . . **\$2.50/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**

#### Breakfast Buffet Additions

Omelet with choice of ham, bacon, mushrooms, tomatoes, bell peppers, scallions, spinach and cheddar cheese . . . . . **\$8/person**

**Chef Attendant . . . . . \$25/hour**

#### Off To The Races

Grilled breakfast meats to include Virginia country ham, applewood smoked bacon, buttermilk biscuits with sausage gravy, farm fresh scrambled eggs, home-style breakfast potatoes, assorted juices, freshly brewed coffee, decaf and herbal teas  
. . . . . **\$16/person**

#### The Double Clutch

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

## Breakfast Enhancements

Ham & Swiss Croissant . . . . . **\$3.25**  
Sausage and Egg Biscuit . . . . . **\$2.75**

## 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 BBQ, hamburger, cheeseburger, double cheeseburger or grilled chicken, served with chips, cookie, condiments and a drink . . . . . **\$12/person**

#### Cold Boxed Lunch

Choice of ham, turkey, roast beef or pastrami served with chips, cookie, condiments and a drink  
. . . . . **\$12/person**

## 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.**

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