



## CATERING MENU

Our catering and banquets are 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's award-winning executive chef can customize many inspirational and appealing menus to delight you and your guests.

All prices are based on groups of 25 or more, custom pricing available for groups under 25.

## SUNRISE / BREAKFAST OFFERINGS

### **CONTINENTAL**

**\$9.00 PER PERSON**

An array freshly baked scones, muffins, and fruit danish  
Fresh seasonal fruit

### **FARMERS BREAKFAST**

**\$13.00 PER PERSON**

Fresh fruit display, biscuits, farm fresh eggs, peppered bacon,  
sausage links, and home fried potatoes

### **SOUTHERN BREAKFAST**

**\$15.00 PER PERSON**

Fresh fruit display, biscuits and Country gravy, farm fresh eggs,  
peppered bacon, Virginia smoked ham, and home fried potatoes

### **BREAKFAST BURRITOS**

**\$6.00 PER PERSON**

Home-fried potatoes, sausage, scrambled eggs, Cheddar cheese,  
flour tortilla, salsa fresca

### **BREAKFAST BISCUITS & SANDWICHES**

**\$5.00 PER PERSON**

Choice of bacon, sausage patty or Virginia smoked ham, Cheddar  
cheese, fresh baked buttermilk biscuit or toasted English muffin

### **CHEF'S OMELET STATION**

**\$7.00 PER PERSON** plus chef attendant fee

Chef attended station with offerings of smoked ham, mushrooms,  
spinach, Cheddar cheese, sweet peppers and onions, sausage  
(Second Chef and Station 25 or more guests \$25.00)

### **FRESH YOGURT & GRANOLA BAR**

**\$6.00 PER PERSON**

Low fat yogurt, fresh seasonal berries, honey-drizzled granola

### **FRESH BAKED PASTRIES TRAY**

**\$3.50 PER PERSON**

### **FRESH SEASONAL FRUIT TRAY**

**\$6.00 PER PERSON**

## THEMED BUFFETS

### **SOUTHERN BBQ**

**\$20.00 PER PERSON**

Crisp Iceberg salad, choice of dressings, cornbread muffins with honey butter, homemade potato salad, our sweet and spicy coleslaw, Carolina style pulled pork, sweet BBQ chicken, Chef's baked beans, and cob corn.

### **ITALIAN**

**\$24.00 PER PERSON**

Caesar salad, Italian breadsticks, Cavatappi Alfredo with sweet Italian sausage, peppers and onions, Penne Marinara with meatballs, roasted squash and zucchini, and assorted dessert bars.

### **GRANDE TACO FIESTA & MEXICAN GRILL**

**\$24.00 PER PERSON**

Chips and nacho cheese sauce, corn and black bean salad, chipotle ranch, chopped Romaine. Taco beef and fajita style chicken, Spanish rice and seasoned black beans, shredded lettuce, sour cream, salsa fresca, and cheddar cheese (flour / corn shells).

### **GRANDMA'S DOWN HOME BUFFET**

**\$21.00 PER PERSON**

Seven layer pea salad, green salad, dinner rolls, meatloaf, chicken mushroom casserole, Yukon Gold mashed potatoes and seasonal vegetables. Cherry, apple or pecan pie.

### **THE APPETIZERS**

**\$19.00 PER PERSON**

Buffalo chicken salad with dollar rolls, queso dip and chips, Mexican style corn, slider burgers with bacon sweet onion jam, Cuban pork wrap, assorted cookies and brownies.

### **NEW YORK DELI**

**\$18.00 PER PERSON**

Assorted breads and rolls, Mesquite smoked turkey breast, Virginia smoked ham, Provolone and Cheddar cheese, Genoa salami, pepperoncini, lettuce, tomato and pickles. Condiments, choice of house or Caesar salad, Italian pasta salad, and an assortment of mini fruit tartlets.

### **OAK TREE TAILGATE**

**\$17.00 PER PERSON**

Hamburgers and cheeseburgers with all the condiments and toppings, seasoned grilled chicken, cracked pepper coleslaw, fresh made potato chips, molasses baked beans, and Assorted cookies and brownies.

## HORS D'OEUVRES

- GRILLED VEGETABLE TRAY** **\$75.00** (Serves 25 Guests)  
Roasted asparagus, curried cauliflower, grilled zucchini and yellowneck squash, Italian marinated eggplant and grilled carrots and a blend of marinated Greek olives.
- CRUDITÉ** **\$65.00** (Serves 25 Guests)  
Broccoli and cauliflower florets, carrot and celery sticks, grape tomatoes, English cucumbers, served with herbed Ranch vegetable dip.
- INTERNATIONAL CHEESE & FRESH FRUIT DISPLAY** **\$125.00** (Serves 25 Guests)  
An Array of domestic and imported cheeses, smoked Cheddar, aged Gouda. Fresh seasonal fruit with dipping sauce. Presented with assorted crackers.  
Add baked Brie with Apple Brown Sugar \$35.00
- ANTIPASTO PLATTER** **\$110.00** (Serves 25 Guests)  
A blend of marinated Greek olives and a variety of Genoa and Aged Wine Salami, roasted asparagus, pepperoncinis, Parmesan cheese, caprese skewers, marinated artichoke hearts, variety of crostinis, and crackers.
- WARM CRAB & ARTICHOKE DIP** **\$75.00** (Serves 25 Guests)  
Topped with toasted Parmesan cheese and crostini.
- QUESO AND FRESH TORTILLA CHIPS** **\$35.00** (Serves 25 Guests)  
Served with pico de gallo.
- MEATBALLS** **\$75.00** (Serves 25 Guests)  
Choice of Swedish or Bourbon BBQ.
- VEGETARIAN SPRING ROLLS** **\$75.00** (Serves 25 Guests)  
with Ponzu Sauce.
- SANTA FE EGG ROLLS** **\$80.00** (Serves 25 Guests)  
with Cilantro Ranch.
- CHICKEN WINGS** **\$75.00** (Serves 25 Guests)  
Choice of Chef's Dry Rub, BBQ, Hot & Spicy. Served with Roquefort dressing.
- VIRGINIA HAM BISCUITS** **\$50.00** (Serves 25 Guests)  
with Apple Butter
- SAUSAGE STUFFED MUSHROOMS** **\$50.00** (Serves 25 Guests)  
with Parmesan Cheese

## PLATED SALADS

### **ASIAN CHICKEN SALAD**

**\$13.00 PER PERSON**

Sesame chicken, fresh Romaine, carrots, red cabbage, cilantro, crispy wontons, and almonds. Served with assorted rolls and butter.

### **GRILLED CHICKEN CAESAR SALAD**

**\$13.00 PER PERSON**

Grilled chicken breast served over crisp Romaine lettuce, tossed with housemade croutons and Caesar dressing. Served with assorted rolls and butter.

### **COBB SALAD**

**\$15.00 PER PERSON**

Chopped Romaine lettuce, hard boiled egg, bacon bits, smoked Mesquite turkey breast, tomato, sweet red onion, Bleu Cheese crumbles, avocado, and Ranch dressing. Served with assorted rolls and butter.

## CREATE YOUR OWN BUFFET

1 Entrée - \$20.00 per person

| 2 Entrées - \$22.00 per person

### ENTRÉE CHOICES

- Roast Pork Loin with Cherry Port wine sauce
- Honey Dijon Chicken Breast
- Roast Beef Au Jus with Horseradish Sauce
- Chicken Piccata
- Traditional or Wild Mushroom (Vegetarian)
- Southern Fried Chicken
- Blackened or Cornmeal breaded Catfish
- Chicken, Beef, or Tofu (Vegetarian) Stir-Fry

### HOT SIDES (CHOICE OF 2)

- Mashed Potatoes with Gravy
- Sweet Potato Smash
- Rice Pilaf
- Chefs Seasonal Garden Vegetable
- Gourmet Macaroni & Cheese (Smoked cheddar/Gouda)
- Chefs Homemade Molasses Baked Beans

### COLD SIDES (CHOICE OF 2)

- Garden Salad, Cucumbers, Candied Pecans, Grape tomato, Balsamic Vinaigrette
- Coleslaw with Granny Smith Apples
- House-Made Potato Salad
- Broccoli Supreme Salad
- Greek Orzo salad with a light lemon vinaigrette

### DESSERTS

- Fresh Baked Cookies (Assortment)
- Seasonal fruit Cobbler
- Assorted Dessert Bars
- Chocolate Fudge Brownies
- Apple, Cherry or Pecan Pie

### SIDES & EXTRAS

- Coffee and Hot Tea Service \$5.00 Per person
- Bottle Soda, Bottle Water, PowerAde Price \$3.00 Per Bottle
- Lemonade, Tea, Water \$2.00 Per Person
- Fresh Baked Cookies \$16.00 Per Dozen
- Ultimate Brownies \$30.00 Per Dozen

## ALCOHOL AND BAR SERVICE

Bartender Fee	\$25.00 hour
Domestic Kegs	\$250 each
Imported Kegs Available	\$ Ask for pricing
Variety of domestic, import and craft bottled beers options.	\$ Pricing Varies
Wines include merlot, cabernet sauvignon, chardonnay and white zinfandel	\$ Pricing Varies
House, Premium, Super Premium Liquors Available	\$ Pricing varies.

## IMPORTANT INFORMATION

An 18% service charge and a 9.3% sales and meals tax will be applied to all event food and beverage charges and are not included in the listed price.

Guarantee must be made 10 days in advance. You may change the attendance by 10 percent and time by +/- 30 minutes until 3 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. Groups over 50 are subject to wristband entrance. It will be the host responsibility to distribute bands to guests. Any extra attendees will be permitted with host approval and total number of attendants will be adjusted.

### NEED HELP PLANNING YOUR STAY OR EVENT AT VIR?

Contact our team!

Anna Obst at 434-822-7719 or [anna.obst@uptoparmanagement.com](mailto:anna.obst@uptoparmanagement.com)