

Kalahari®

SPOTSYLVANIA, VA CATERING MENU



At Kalahari Resorts & Conventions, our goal is to provide goods & services beyond expectations. This is more than a tagline or words on a piece of paper; it is truly our philosophy at Kalahari. We promise the highest quality in everything we offer, from food & beverage to audio-visual needs & everything in between.

We feature Culinary Pride at all our resorts. This process involves our award-winning chefs partnering with local providers of meats, fruits, & vegetables to create signature menu items that are fresh & delightful to you, our valued guests.

Our team is dedicated to helping you customize every aspect of your event. We take pride in our talented professionals who span the spectrum of hospitality. From creative services to culinary delights, we strive to make your stay at Kalahari a memorable experience. From the moment your group arrives until your stay concludes, we are here to support you. Let us elevate your group's experience to a whole new level that only Kalahari can provide.

I am very proud of our Kalahari Convention & Group Sales Team, & I invite you to come experience all we have to offer.

You will not be disappointed—this is both a pledge & a promise. We look forward to partnering with you & exploring ways to elevate your event beyond your expectations. Our dedicated team is committed to ensuring you have an extraordinary experience.

From my family to yours, a sincere thank you for choosing Kalahari.



Todd Nelson
Owner & CEO of Kalahari Resorts & Conventions

POLICIES & PROCEDURES

GUARANTEE DUE DATES

Day of the event	Guarantee is due by 12 pm
Monday, Tuesday, Wednesday	Preceding Thursday
Thursday	Preceding Monday
Friday	Preceding Tuesday
Saturday	Preceding Wednesday
Sunday	Preceding Wednesday

MEAL COUNTS

Your group will be billed according to either the number of meals actually served, or the number of the guarantee, whichever is greater. If a final guarantee is not submitted by the deadlines outlined above, the higher of the 'agreed' or 'expected' number as it appears on either the contract or the Banquet Event Order will be used for your event.

SERVICE CHARGE & TAXES

All food & beverage are subject to a taxable 25% service charge & applicable state and local taxes, currently 11.3%.

STANDARD CENTERPIECE & LINEN

Plated & buffet dinners include African artifacts as decor & centerpieces. Please consult your Catering Manager about available linen colors & additional centerpieces.

FOOD & DIETARY RESTRICTIONS

Kalahari Resorts does not permit outside food & beverage to be brought into any function space. All food & beverage served or consumed on the premises must be purchased, prepared & served by Kalahari Resort. Unused banquet food & beverage cannot be taken from the function space. At the conclusion of the function such food & beverage becomes the property of Kalahari Resort. Kalahari Resort will be happy to make arrangements for any & all of your ethnic or religious catering needs, additional charges may apply.

In case of a severe food allergy, Kalahari cannot guarantee the absence of cross-contamination of food. Should you or any of your guests have a life-threatening allergy, please speak with your catering manager as soon as possible to review options.

MULTI ENTRÉE FEE

Split entrée choices for a group's plated meal are available at $5 per guest charge per split & guarantees for each entrée are required.

MEAL IDENTIFICATION

Color coded meal tickets are required for multiple entrée plated functions. Groups using their own meal ticket must have pre-approval of the identification method by Kalahari Resorts.

This information is subject to change. Prices contained herein are subject to change without notice. Final prices may be guaranteed for your function 60 days in advance, please see your Catering Manager for details.

NUTRITIONAL ABBREVIATIONS

GF = Gluten-Friendly	DF = Dairy-Free	V = Vegan	VG = Vegetarian



MEETING PLANNER PACKAGES

MEETING PLANNER PACKAGES

Meeting planner packages are intended to be used during a single day of events.
Minimum of 25 Guests or a $1 per Guest additional charge applies to all breaks. Priced per Guest.

THE EXECUTIVE PACKAGE - 45

Express Continental Breakfast
One Hour Service Time
Assorted Bakeries, Fruit Juices, Regular and Decaf Coffee & Hot Tea.
+8 Upgrade to Hot Buffet

Afternoon Time Out
Select any Break; 30 Minutes Service Time.
(Can be found on page 7)



THE KALAHARI CORPORATE PACKAGE - 80

Express Continental Breakfast
One Hour Service Time
Assorted Bakeries, Fruit Juices, Regular and Decaf Coffee & Hot Tea.
+8 Upgrade to Hot Buffet

3 Hour Beverage Break
Soft Drinks, Bottled Water, Regular and Decaf Coffee & Hot Tea.

Select One Plated Lunch
+10 Upgrade Plated Lunch to Filet of Beef
+5 Upgrade to Buffet of Day



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to a 25% taxable service charge and applicable taxes.



BREAKS & A LA CARTE



BREAKS

Priced per Guest.
All Breaks are Designed for 30 Minutes.
Minimum of 25 Guests.

Gourmet Coffee - 22
Regular and Decaf Coffee, Hot Chocolate, Hot Tea, Cold Brew, Syrups, Whipped Cream, Chocolate Shavings, Non-Dairy Creamers & Assorted Biscotti

Countryside Farm Stand - 20
Carrots, Celery, Cherry Tomatoes, Broccoli, Cauliflower, Red Pepper Hummus, Dill Ranch Dip, Infused Water, Regular and Decaf Coffee & Hot Tea

Milk & Cookies - 20
Brownies, Assorted Cookies, Chocolate Milk, White Milk, Regular and Decaf Coffee & Hot Tea

Cinco Niños Fiesta - 21
Tortilla Chips, Salsa Fresca, Guacamole, Queso, Churros with Caramel Dipping Sauce, Infused Water, Regular and Decaf Coffee & Hot Tea

Hit The Trail - 23
Build-Your-Own Trail Mix - Cashews, Almonds, Peanuts, Chocolate-Covered Pretzels, Granola Clusters, Dried Cranberries, Raisins, M&M's®, Infused Water, Regular and Decaf Coffee & Hot Tea

Virginia Snack Attack - 24
Ham & Cheddar Biscuits, Apple Butter, Pimento Cheese, Butter Crackers, Old Bay® Kettle Chips, Peanut Brittle, Infused Water, Regular and Decaf Coffee & Hot Tea

State Fair Favorites - 26
Soft Pretzel, Mustard, Mini Corn Dogs, Popcorn, Cracker Jacks®, Warm Funnel Cake, Infused Water, Strawberry Lemonade and Iced Tea

Gourmet Bagel Break - 20
An Assortment of Warm Artisanal Bagels, Gourmet Cream Cheeses, Seasonal Preserves & Sweet Cream Butter. Accompanied by Seasonal Fruit & a Selection of Toppings including Capers and Sliced Vegetables. Infused Water, Regular and Decaf Coffee & Hot Tea



A LA CARTE SNACKS

SWEET SNACKS

Assorted Cookies	**36 per Dozen**
Brownies	**36 per Dozen**
Sea Salt & Caramel Chocolate Brownies	**36 per Dozen**
Assorted Miniature Pastries & Tarts	**42 per Dozen**
Granola Bars	**4 Each**
Ice Cream Novelties	**5 Each**
Candy Bars	**4 Each**
Whole Fruit	**3 Each**

SALTY SNACKS

One Pound Serves Approximately 10 Guests.
Minimum Three Pounds per Snack.

Pretzels	**22 per Pound**
Popcorn Buttered, Caramel or Cheese	**25 per Pound**
Gardetto's® Party Mix	**30 per Pound**
Warm Pretzel Bites Cheese Sauce	**32 per Dozen**

DIPS

One Quart Serves Approximately 10 Guests.
Served with Corn Tortilla Chips, Toasted Pita, Potato Chips or Buttered Crackers.
*Minimum 3 Quarts per Hot Dip.

Cold	
Bacon Ranch	**28 per Quart**
Salsa Fresca	**28 per Quart**
Garden Dip	**28 per Quart**
Roasted Garlic Hummus	**28 per Quart**
Hot	
Spinach & Artichoke	**28 per Quart**
Cinco Niños Queso	**32 per Quart**
Street Corn Dip	**28 per Quart**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to a 25% taxable service charge and applicable taxes.



BEVERAGE BREAKS

Priced per Guest.

3 HOUR BEVERAGE BREAK - 25

Refreshed for 3 Hours.
Regular and Decaf Coffee, Hot Tea, Soda & Infused Water

6 HOUR BEVERAGE BREAK - 42

Refreshed for 6 Hours.
Regular and Decaf Coffee, Hot Tea, Soda & Infused Water

A LA CARTE BEVERAGES

Freshly Brewed Coffee

Premium Starbucks® Coffee Regular or Decaf	**110 per Gallon**
Flavored Coffees French Vanilla, Salted Caramel or Hazelnut	**115 per Gallon**
Hot Chocolate	**87 per Gallon**
Fresh Lemonade	**68 per Gallon**
Assorted Hot Teas	**110 per Gallon**
Fruit Infused Water	**45 per Gallon**
Iced Tea	**68 per Gallon**
Fruit Juices Orange, Cranberry or Apple	**5 per Bottle**
Assorted Soda	**5 per Can**
Red Bull® or Sugar Free	**7 per 8.4 oz. Can**
Bottled Water	**5 per 12 oz. Bottle**
Bottled Unsweetened Tea	**5 per Bottle**
Fruit Juice	**75 per Gallon**
Sparkling Water	**5 per Can**
Gatorade	**7 per Bottle**







*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to a 25% taxable service charge and applicable taxes.



BREAKFAST



BREAKFAST

All Breakfast Buffet Pricing is Based on One Hour Service Time & per Guest. Served with Regular and Decaf Coffee, Juice & Hot Tea.

CONTINENTAL BREAKFAST - 31

Minimum of 10 Guests.

Fruit-Filled Danish, Muffins & Croissants

Sweet Cream Butter, Fruit Jams, Apple Butter & Honeycomb

Seasonal Fruit with Berries & Low-Fat Yogurt

House-Made Granola with Nuts, Dried Blueberries & Cherries

Assorted Breakfast Cereals with 2% & Nonfat Milk

Orange & Cranberry Juice, Regular and Decaf Coffee & Hot Tea

BREAKFAST BUFFET - 39

Minimum of 25 Guests.

Seasonal Fruit with Berries & Low-Fat Yogurt

Scrambled Farm Fresh Eggs

Applewood Bacon

Country Sausage (Chicken, Pork or Vegan)

Seasoned Home-Fried Potatoes

Breakfast Breads, Muffins & Croissants

Sweet Cream Butter, Fruit Jams, Apple Butter & Honeycomb

Orange & Cranberry Juice, Regular and Decaf Coffee & Hot Tea

CHEF-PREPARED OMELET STATION - 16 (ADD-ON)

100 per Attendant. 1 Attendant per 50 Guests.

Meat
Applewood Smoked Bacon, Sausage & Virginia Ham

Vegetable
Cremini Mushrooms, Sweet Bell Peppers, Yellow Onions, Tomatoes & Spinach

Cheese
Monterey Jack, Mozzarella, Feta & Cheddar

Seafood *+8 per Guest*
Shrimp, Smoked Salmon & Crab

BREAKFAST ENHANCEMENTS

Seasonal Fruits	**7 per Guest**
Cold Cereal & Granola served with Milk	**5 per Guest**
Individual Fruit-Flavored Yogurt	**7 per Guest**
Steel Cut Oatmeal with Raisins & Brown Sugar	**7 per Guest**
Individual Parfait Low-Fat Yogurt, Berry Compote, House-Made Granola with Nuts, Dried Blueberries & Cherries	**7 per Guest**
Cheesy Hash Brown Casserole	**8 per Guest**
Buttermilk Biscuits with Sausage Gravy	**9 per Guest**
Buttermilk Biscuits with Virginia Ham & Cheddar Sandwich	**10 per Guest**
Meat Lovers or Vegetarian Breakfast Burrito	**10 per Guest**
Croissant Sandwich Virginia Ham & Cheddar Cheese with Broken Yolk Egg	**11 per Guest**
English Muffin Sandwich Country Sausage, Cheddar Cheese & Broken Yolk Egg	**10 per Guest**
Mini Warm Cinnamon Rolls	**42 per Dozen**
Mini Assorted Donuts	**42 per Dozen**
Mini Assorted Muffins	**42 per Dozen**
New York Style Bagels with Traditional & Herb Cream Cheese	**42 per Dozen**
Assorted Mini Pastries & Tarts	**42 per Dozen**



ASK YOUR CATERING MANAGER ABOUT BRUNCH OPTIONS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to a 25% taxable service charge and applicable taxes.



BOXED BREAKFAST (SELECT ONE) - 35

Salmon & Smear
Smoked Salmon on New York Style Bagel, Herb Cream Cheese, Capers, Cucumber, Red Onion, Arugula with Melon Berry Salad & a Breakfast Bar

Ham & Jam Biscuit
Virginia Ham, Sweet Cream Butter, Strawberry Jam with Melon Berry Salad & a Breakfast Bar

Regular and Decaf Coffee, Hot Tea & Juice

CREATE YOUR OWN TWO ENTRÉE BREAKFAST BUFFET - 41

Minimum of 25 Guests
Breakfast Breads, Muffins & Croissants,
Sweet Cream Butter & Fruit Jams, Apple Butter & Honeycomb, Orange and Cranberry Juice,
Regular and Decaf Coffee & Hot Tea

ENTRÉES - Select Two

Scrambled Eggs

Scrambled Eggs with Cheddar Cheese

Mediterranean Egg Frittata
Feta Cheese, Roasted Tomatoes, Spinach, Chorizo Sausage & Potato

Mexican Egg Scramble
Bell Peppers, Onions, Ranchero Sauce, Sour Cream, Tomato, Green Chiles, Monterey Jack & Corn Tortillas

Egg White Frittata
Roasted Artichoke, Spinach, Tomatoes, Asparagus & Parmesan Cheese

Buttermilk Biscuits & Sausage Gravy

Brioche French Toast
Toasted Almonds

Blueberry Pancake Bake

Buttermilk Pancakes

S'mores French Toast

MEATS - Select Two

Applewood Smoked Bacon

Country Sausage

Virginia Country Ham

Chicken Sausage Links

Corned Beef Hash

Canadian Bacon

ACCOMPANIMENTS - Select One

Seasoned Home-Fried Potatoes

Roasted Red Bliss Potatoes with Bell Peppers, Caramelized Onion & Bacon

Hash Brown Casserole



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to a 25% taxable service charge and applicable taxes.



LUNCH



LUNCH

ALL PLATED LUNCHEONS INCLUDE

Regular and Decaf Coffee & Hot Tea. Priced per Guest.
Add Iced Tea ***+5 per Guest.***

All Lunches include Selection of Soup or Salad & Dessert

SALADS

Shaved Garden Salad
Mixed Greens, Cucumber, Carrot, Radish, Tomatoes, Kalahari Ranch & Balsamic

Baby Gem Caesar
Herb Croutons, Parmesan Reggiano & Garlic Caesar Dressing

Baby Iceberg Wedge
Tomatoes, Red Onions, Egg, Blue Cheese, Bacon, Red Wine Vinaigrette & Danish Blue Cheese Dressing

-OR-

SOUPS

Roasted Tomato Soup
Cheddar Croutons, Garlic & Basil Oil

Butternut Squash Bisque
Pepitas & Black Pepper

She Crab Soup *+4 per Guest*
Virginia Crab, Cream, Dry Sherry, Croutons & Chives

HOT ENTRÉES

Select One
Includes Rolls & Sweet Cream Butter

Vegan Stir Fry - 30
Stir-Fried Vegetables & Grilled Tofu over Coconut Rice

Veggie Harvest Bowl - 35
Jasmine Rice, Roasted Sweet Potato, Charred Brussels Sprouts, Blistered Tomatoes, Lemon Asparagus, Spicy Chickpeas with a Miso Tahini Sauce

Seared Chicken Kalahari - 42
Garlic Mashed Potatoes, Roasted Tomato, Parmesan, Artichoke Cream Sauce & Green Beans

Thyme Roasted Chicken Breast - 42
Rice Pilaf, Carrots, Roasted Brussels Sprouts & Wild Mushroom Madeira Cream

Citrus Roasted Salmon - 48
Butter Roasted Baby Potatoes, Asparagus, Blistered Tomatoes, Gremolata & Chive Butter Sauce

Grilled Flank Steak - 50
Potato Pave, Baby Spinach, Roasted Tomato & Bordelaise Sauce

Country Style Braised Beef - 48
Loaded Mashed Potatoes, Roasted Baby Carrots, Caramelized Onions & Cabernet Sauce

Filet of Beef - 65
Herb & Gruyere Mashed Potatoes, Roasted Tricolor Carrots, Brown Butter Lemon Asparagus & Pinot Noir Sauce

PLATED DESSERT

Select One

Chocolate Mousse Dome
Dark Chocolate Mousse & Chocolate Cake

Strawberry Shortcake
Lemon Pound Cake, Strawberry Mousse, Vanilla Bavarian Cream & Strawberry Gelee

White Chocolate Passion Fruit Cake
Almond Dacquoise Cake, White Chocolate Mousse & Passion Fruit Glaze

Classic New York Cheesecake
Vanilla Cream Cheesecake, Buttery Graham Cracker Crust & Strawberry Coulis

Carrot Cake
Walnut Carrot Cake & Cream Cheese Frosting

Nutella® Chocolate Bars & Praline Mousse
Hazelnut Cake, Nutella® Crunch, Praline Mousse & Chocolate Glaze

Vanilla Bean Panna Cotta & Fresh Berry Compote
Whipped Cream

Crème Caramel
Classic Caramel Flan, Caramel Sauce, Whipped Cream & Berries

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to a 25% taxable service charge and applicable taxes.



LUNCH BUFFETS

All Lunch Buffet Pricing is Based on a One & a Half-Hour Service Time & is Offered from 11 am–3 pm.

CHOOSE BUFFET OF THE DAY - 49
CHOOSE ANY BUFFET - 57

Minimum of 25 Guests - Priced per Guest.
Buffets include Regular and Decaf Coffee & Hot Tea
Iced Tea Available for ***+5 per Guest.***

MONDAY DELI MARKET

Roasted Tomato Soup
Cheddar Croutons & Cream

Shaved Garden Salad
Mixed Greens, Cucumber, Carrot, Radish, Tomatoes, Kalahari Ranch & Balsamic

Potato Salad
Green Onion, Bacon & Sour Cream

Kettle Chips

Fixings
Tuna Salad (Celery, Mayo, Dill, Chopped Onion), Virginia Ham, Roast Beef, Roasted Turkey Breast, Swiss, Cheddar, Gouda, Leaf Lettuce, Tomato, Red Onion & Dill Pickle Spear

Country White | Whole Wheat | Marble Rye

DESSERT
Assorted Cookies | Brownies

BUFFET ENHANCERS
Add One - 9 per Guest | Add Two - 12 per Guest

Tangy Virginia BBQ Pulled Pork - Brioche Slider Bun, Grilled Chicken, Lemon Herb Pesto, Leaf Lettuce, Tomato Relish on Ciabatta Bread



FAJITA TUESDAY

Corn Tortilla Soup
Chicken, Tomato Broth, Cotija Cheese, Black Beans, Sweet Corn & Crispy Tortilla Strips

Tex Mex Chop Salad
Chopped Little Gem Lettuce, Charred Corn, Mexican Cheeses, Sweet Bell Pepper & Cilantro Ranch Dressing

Mexican Creamed Corn
Roasted Sweet Corn, Cream, Lime, Bell Peppers, Queso Fresco, Butter & Cilantro

Fire Roasted Tomato Spanish Rice

Refried Beans

Achiote Marinated Chicken

Citrus Braised Pork Carnitas
Pickled Onions, Flour Tortillas, Jalapeños, Salsa Verde, Mexican Cheeses, Guacamole, Sour Cream & Tortilla Chips

DESSERT
Passion Fruit Tres Leches | Churro Cheesecake

BUFFET ENHANCERS
Add One - 9 per Guest | Add Two - 12 per Guest

Chili Lime Shrimp | Birria Braised Beef
Grilled Portobello & Poblano Peppers

WEDNESDAY PICNIC

Garden Salad
Field Greens, Cucumber, Radish, Jewel Box Tomatoes, Cheddar Cheese & Herb Croutons

Pasta Salad
Tri-Color Rotini Pasta, Cherry Tomatoes, Black Olives, Red Onions, Pepperoncini, Mozzarella & Italian Vinaigrette

Creamy Pimento Mac & Cheese

Buttermilk Fried Chicken

Tangy Virginia BBQ Pulled Pork
Served with Coleslaw & Brioche Bun, Old Fashioned Stewed Green Beans with Bacon & Onion

DESSERT
Chocolate Pecan Pie | Individual Banana Pudding

BUFFET ENHANCERS
Add One - 9 per Guest | Add Two - 12 per Guest

Smoked BBQ Ribs with Tangy Virginia BBQ,
16 Hour Smoked Beef Brisket

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to a 25% taxable service charge and applicable taxes.



VIRGINIA THURSDAY

Brunswick Stew
Roast Chicken, Smoked Pork, Lima Beans, Sweet Corn, Tomatoes & Brown Sugar

Virginia Greek Salad
Feta, Tomatoes, Cucumber, Red Onion, Oregano & Lemon Vinaigrette

Appalachian Beans & Greens

Cast Iron Cornbread

Southern Fried Potatoes & Onions

Shrimp & Grits

Boneless Pork Chop with Peach Sauce

DESSERT
Apple Cobbler | Blueberry Cobbler

BUFFET ENHANCERS
Add One - 9 per Guest | Add Two - 12 per Guest.
Cornmeal Breaded Catfish with Creamy Slaw
Bone-In BBQ Chicken

ITALIAN FRIDAY

White Bean Tuscan Soup
Spinach, Cannellini Beans, Double Cream, Crushed Red Pepper, Carrots & Celery

Baby Gem Caesar
Herb Croutons, Parmesan Reggiano & Garlic Caesar Dressing

PASTA BAR
Cheese Tortellini, Ricotta, Mozzarella, Pecorino, Tomato Pomodoro Sauce, Penne Pasta, Classic Alfredo Sauce

Shrimp Alfredo

Chicken Marsala, Cremini Mushrooms, Roasted Tomato & Crispy Basil

Lemon Garlic Broccolini

Toasted Garlic Bread

DESSERT
Tiramisu | Mini Cannoli

BUFFET ENHANCERS
Add One - 9 per Guest | Add Two - 12 per Guest.
Sausage, Peppers & Onion | Shrimp Scampi
Cheese & Pepperoni Pizzas

ASIAN SATURDAY

Coconut Curry Soup
Red Curry, Potato, Carrot, Ginger & Coconut Milk

Chopped Asian Salad
Napa Cabbage, Carrots, Celery, Green Onions, Cilantro Mein Crackers & Miso Vinaigrette

Steamed Jasmine Rice

Vegetable Fried Rice

Steamed Sesame Shoyu Broccoli

Teriyaki Beef with Spring Onions

Orange Chicken with Peppers & Onions

Crispy Vegetable Spring Rolls

DESSERT
Coconut Milk Tres Leches | Vietnamese Coffee Tiramisu

BUFFET ENHANCERS
Add One - 9 per Guest | Add Two - 12 per Guest.
Sweet n' Sour Pork with Pineapple & Peppers
Spring Vegetable Chow Mein | Green Curry Chicken





*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to a 25% taxable service charge and applicable taxes.



SUNDAY ROAST

Butternut Squash Bisque
Pepitas & Black Pepper

Spinach Salad
Maple Bacon, Boiled Egg, Cremini Mushroom, Shallot, Balsamic Vinaigrette & Bacon Vinaigrette

Sautéed Green Beans with Roasted Carrots

Asparagus with Lemon

Slow Braised Pot Roast with Root Vegetables & Red Wine Sauce

Sliced Roast Turkey Breast with Sage Gravy

Cornbread with Honey Butter

Garlic Mashed Potatoes with Chives

DESSERT

Cherry Compote Cheesecake | Bread Pudding
Bourbon Creme Anglaise & Salted Caramel

BUFFET ENHANCERS

Add One - 9 per Guest | Add Two - 12 per Guest

Bone In Herb Roasted Chicken,
Sliced Brown Sugar Glazed Virginia Ham



BOXED LUNCHES - 42

Includes Bottled Water, Whole Fruit, Chips, Freshly Made Dessert, Potato Salad or Pasta Salad & Condiments.

Includes 2 Selections | ***+4 per Additional Selection***

Smoked Turkey
Applewood Smoked Bacon, Mozzarella, Tomato, Pickle on Italian Roll

Smoked Ham
Swiss Cheese, Bibb Lettuce, Dijonnaise on Baguette

Caprese Sandwich
Balsamic Roasted Portobellos, Tomatoes, Mozzarella, Basil Pesto on Ciabatta Roll

Roast Beef
White Cheddar, Baby Spinach, Horseradish Mayo on Pretzel Bun

Chicken Caesar Wrap
Romaine Lettuce, Grilled Chicken Breast, Tomatoes, Caesar Dressing & Parmesan Cheese



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to a 25% taxable service charge and applicable taxes.



RECEPTION

HORS D'OEUVRES

$100 per Hour per Attendant for Butler Passed Service.
1 per 50 Guests.

HOT

Spinach & Artichoke Wonton Crisp	60 per Dozen
Boursin® & Spinach Stuffed Mushrooms	60 per Dozen
Macaroni & Cheese Popper	60 per Dozen
Vegetable Spring Roll	60 per Dozen
Pear, Toasted Almond, Brie in Phyllo	60 per Dozen
Wild Mushroom Tartlet	64 per Dozen
Spinach & Feta Cheese in Phyllo Dough	64 per Dozen
Mediterranean Ratatouille Tart	64 per Dozen
Aged Gruyere & Leek Tart	64 per Dozen
Chicken Lemongrass Dumpling	72 per Dozen
Thai Peanut Chicken Satay	72 per Dozen
Buffalo Chicken Spring Roll	72 per Dozen
Chicken & Roasted Vegetable Empanada	72 per Dozen
Chicken & Waffle Stack with Chipotle Aioli	72 per Dozen
American Wagyu Slider with American Cheese	72 per Dozen
Beef Barbacoa Taquito	72 per Dozen
Braised Short Rib & Manchego Empanada	72 per Dozen
Bacon Wrapped Scallop	80 per Dozen
Coconut Shrimp	80 per Dozen
Virginia Style Mini Crab Cakes with Remoulade Sauce	80 per Dozen
Beef Tenderloin with Gorgonzola Wrapped in Bacon	80 per Dozen
Mini Beef Wellington	80 per Dozen



COLD

Sourdough Tomato Bruschetta	48 per Dozen
Brie Cheese, Strawberries, Walnuts on Toasted Crostini	50 per Dozen
Creamy Hummus, Roasted Pepper, Marinated Olives on Toasted Crostini	50 per Dozen
Antipasto Skewer	50 per Dozen
Tuna Tartare Spoon	60 per Dozen
Shrimp Salad in Endive	72 per Dozen
Shrimp & Mango Ceviche Shooters	72 per Dozen
Smoked Salmon Mousse Cones	64 per Dozen

RECEPTION DISPLAYS

Reception is Based on a One Hour Service Time.
Pricing per Guest.

Assortment of Seasonal Fresh Fruit - 18 per Guest
Honey Yogurt Sauce

Artisanal & Local Cheese Board - 23 per Guest
Imported & Domestic Cheeses, Mustards, Preserves, Honey, Rosemary Marcona Almonds & Gourmet Crackers

Vegetable Crudités - 18 per Guest
Kalahari Ranch & Hummus

Antipasti Display - 21 per Guest
Pesto Marinated Ciliegine Mozzarella, Lemon & Herb Grilled Vegetables, Marinated Artichokes, Roasted Mushrooms, Blistered Tomatoes, Mediterranean Olives & Focaccia

Cured Meats Grazing Board - 25 per Guest
Chef's Selection of Cured Meats, Whole Grain Mustard, Pickles, Olives & Sliced Breads

Smoked Salmon Display - 29 per Guest
Whipped Cream Cheese, Grain Mustard, Lemon-Chive Spread, Pickled Red Onion, Capers, Hard Boiled Egg, Cucumber-Dill Salad, Crushed Avocado, Grilled Bread & Gourmet Crackers

Shrimp Cocktail - 32 per Guest
Citrus Poached Shrimp, Spicy Cocktail Sauce, Miso Aioli, Lemon & Tabasco®

Sushi Display - 44 per Dozen

D/C **Roll -** Shrimp Tempura, Asparagus, Avocado, Filet Mignon, Eel Sauce, Spicy Mayo & Crunchy Tempura

Volcano - Shrimp Tempura, Spicy Crab & Scallop Lava

Toasted Tuna - Cream Cheese, Avocado, Crab, Brûléed Spicy Tuna, Spicy Mayo, Eel Sauce & Chive

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to a 25% taxable service charge and applicable taxes.



RECEPTION SPECIALTY STATIONS

Reception Pricing is Based on a One Hour Service Time.
Priced per Guest. Minimum of 35 Guests.
Minimum of Three Stations for a Dinner.
Attendant Required - 100 per Hour, per Station.

PASTA STATION - 22

Attendant Required

Pasta Selections - Select 2
Three Cheese Tortellini | Penne | Cavatappi

Sauce Selections
Marinara | Alfredo | Bolognese

Toppings
Mushroom, Asparagus, Tomatoes, Bell Peppers, Hickory Smoked Bacon & Peas

Served with Garlic Bread, Pepper Flakes & Parmesan Cheese
Add Chicken ***+6 per Guest***
Meatballs ***+7 per Guest***
Add Shrimp ***+9 per Guest***

MASHED POTATO STATION - 20

Mashed Red Bliss Potato, Whipped Sweet Potato, Sweet Cream Butter, Cheddar, Blue Cheese Crumbles, Sour Cream, Parmesan, Smoked Bacon, Green Onions, Red Onions, Jalapenos & Broccoli

SLIDERS STATION - 27

All Served with House-Made Chips
Crab Cakes with Remoulade
Cheeseburger with Green Onion Mayonnaise
Pulled Pork with Bread & Butter Pickle



WALKING TACOS BAR - 22

Corn Tortilla Chips, Nacho Cheese Sauce, Salsa Verde, Southwest Chili con Carne, Pico de Gallo, Salsa Roja, Monterey Jack Cheese, Tomatoes, Black Olives, Green Onions, Sour Cream & Lettuce

Add Chicken Tinga ***+4 per Guest***
Add Taco Meat ***+5 per Guest***
Add Shrimp ***+9 per Guest***

RAMEN BAR - 25

Attendant Required
Pork Broth, Spicy Vegan Broth, Pork Chashu, Shiitake Mushrooms, Boiled Egg, Green Onions, Bean Sprouts, Charred Broccoli, Garlic Oil, Corn, Spinach, Chili Oil, Sriracha & Soy Sauce

MAC & CHEESE BAR - 24

Classic Mac & Cheese made with Cheddar

Proteins
Smoked Bacon | Roasted Chicken Breast | Diced Ham

Toppings
Onion, Tomato, Green Onion, Broccoli, Parmesan, served with Sriracha, Kalahari Ranch, Red Pepper Flakes & Chipotle

Add Lobster ***+12 per Guest***
Add BBQ Pulled Pork ***+7 per Guest***
Add Garlic Shrimp ***+9 per Guest***

ICE CREAM SOCIAL - 19

Attendant Required
Vanilla Ice Cream, Chocolate & Caramel Syrups, Macerated Strawberries, Chocolate Chips, M&Ms®, Crushed OREOs®, Sprinkles, Whipped Cream & Cherries

CHOCOLATE EXTRAVAGANZA DISPLAY - 23

Chocolate Flourless Cake, Milk Chocolate Caramel Mousse, OREO® Chocolate Marshmallow Pie, Cake Pops & Chocolate Covered Pretzels



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to a 25% taxable service charge and applicable taxes.



RECEPTION CARVING STATIONS

Attendant Required - 100 per Hour, per Station.

Sage Roasted Turkey Breast - 375, Serves 25
Served with Cranberry Mayonnaise & Rolls

Maple Glazed Bone-In Virginia Ham - 375, Serves 35
Served with Rolls & Dijon Mustard

Porchetta Roast - 400, Serves 30
Herbs & Sea Salt Crusted, served with Rolls, Au Jus & Horseradish Cream

Salmon Wellington - 275, Serves 15
En Croute with Wild Mushrooms & Spinach, Served with Dill Cream Sauce

Roasted Beef Tenderloin - 525, Serves 20
Served Medium with Sautéed Mushrooms, Béarnaise Sauce & Rolls

Salt & Herb Crusted Prime Rib - 475, Serves 30
Served Medium with Creamy Horseradish & Au Jus

Virginia-Style Crab Boil - 85
A feast straight from the bay - Steaming Blue Crabs (seasonal), Clams, Shrimp, Sweet Corn, Hearty Potatoes, & Savory Sausage tossed in our Signature Spice Blend & Sweet Cream Butter.

Served hot & ready to crack, peel, & share!
Ideal for outdoor or family-style service.
Includes paper-lined tables, crab tools, wet wipes, & plenty of Old Bay® on the side.

DON'T SEE WHAT YOU ARE LOOKING FOR?
SPEAK TO YOUR CATERING MANAGER.
WE CAN CRAFT A MENU FOR YOU!



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to a 25% taxable service charge and applicable taxes.



DINNER



DINNER

PLATED DINNER SELECTIONS

Minimum of 50 Guests. Priced per Guest.
Entrées include Artisan Bread, Sweet Cream Butter, Regular and Decaf Coffee & Hot Tea.
Iced Tea Available for ***+5 per Guest.***
Suitable seasonal substitutions may occur based on market conditions. A charge of ***+5 per Guest*** will be applied for groups less than 50 Guests.

All Entrées include Selection of Soup or Salad & Dessert.

SALADS

Shaved Garden Salad
Mixed Greens, Cucumber, Carrot, Radish, Tomatoes, Kalahari Ranch & Balsamic

Baby Gem Caesar
Herb Croutons, Parmesan Reggiano & Garlic Caesar Dressing

Baby Iceberg Wedge
Tomatoes, Red Onions, Egg, Blue Cheese, Bacon, Red Wine Vinaigrette & Danish Blue Cheese Dressing

Spinach Salad
Baby Spinach with Bacon, Walnuts, Aged Cheddar, Egg, Shaved Shallot & Bacon Vinaigrette

Heirloom Tomato & Mozzarella Salad
Petite Greens, Tomatoes, White Balsamic & Basil Vinaigrette

SOUPS

Roasted Tomato Soup
Cheddar Croutons, Garlic & Basil Oil

Butternut Squash Bisque
Pepitas & Black Pepper

She Crab Soup *+4 per Guest*
Virginia Crab, Cream, Dry Sherry, Croutons & Chives

Sweet Corn Chowder
Russet Potatoes, Chardonnay, Garlic, Cream & Spring Onions

DINNER ENTRÉES

Select One or Add Additional Entrée ***+5 per Guest***

Tuscan Gnocchi - 65
Potato Gnocchi, Sun-Dried Tomato Cream, Asparagus, Garlic Spinach & Basil Chili Oil

Roasted Mushroom Chicken Marsala - 70
Forest Mushroom & Beef Demi, Garlic Mashed Potatoes, Crispy Spinach & Lemon Asparagus

Stuffed Chicken Breast - 70
Boursin® Cheese, Sun-Dried Tomato Stuffing & Herb Roasted Marble Potatoes

Grilled Duroc Pork Chop - 72
Caramelized Apple Demi-Glace, Mashed Sweet Potatoes, Roasted Green Beans with Red Onions & Walnuts

Miso Salmon - 79
Cilantro Lime Rice, Shoyu Broccolini & Cucumber Radish Salad

Filet of Beef - 95
8 oz. Beef Tenderloin, Buttermilk Mashed Potatoes, Bordelaise Sauce, Roasted Carrots with Haricots Verts & Crispy Onion Gremolata

Chianti Braised Short Ribs - 87
Pearl Onions, Root Vegetables, Roasted Tomato, Parmesan Polenta & Crispy Onion Gremolata

DUO DINNER ENTRÉES

Select One

Roasted Herb Chicken Breast & Seared Salmon - 90
Lemon Caper Butter Sauce, Roasted Asparagus & Garlic Mashed Potatoes

Filet Mignon & Chesapeake Bay Crab Cake - 105
Red Wine Bordelaise, Crispy Green Beans & Garlic Whipped Potatoes, Blistered Tomato & Scallions

Chianti Braised Short Rib & Garlic Roasted Shrimp - 107
Parmesan Polenta, Brown Butter Broccolini, Braising Reduction & Crispy Spinach





*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to a 25% taxable service charge and applicable taxes.



PLATED DESSERTS

Select One

Virginia Peanut Florentine Cup
Filled with Seasonal Berries & Strawberry Sauce

Chocolate Mousse Crunch
Dark Chocolate Ganache, Praline Crunch & Coffee Sauce

Almond Amarena Torte
Almond Cake Baked with Amarena Cherries & Frangelico® Sauce

Limoncello Mascarpone Cheesecake
Citrus Crumble & Raspberry Sauce

Milk Chocolate Tower
Milk Chocolate Mousse, Dark Chocolate Filling & Caramel Sauce

Tropical Fruit Mousse
Diced Tropical Fruit, Coconut Mousse & Passion Fruit Sauce

Dessert Trio *+4 per Guest*
Flourless Chocolate Cake, New York Style Cheesecake & Florentine Cup

CHILDREN'S MENU

PLATED

Chicken Tenders - 18
Macaroni & Cheese, Carrot Sticks with Kalahari Ranch Dressing, Chocolate Chip Cookie & Milk

Cheese Pizza - 18
Carrot Sticks with Kalahari Ranch Dressing, Chocolate Chip Cookie & Milk

Cheeseburger - 18
Tater Tots, Carrot Sticks with Kalahari Ranch Dressing, Chocolate Chip Cookie & Milk



DINNER BUFFETS

All buffets include Artisan Bread, Sweet Cream Butter, Regular and Decaf Coffee & Hot Tea.
Crafted for a maximum of 90 Minutes.
Minimum of 50 Guests - Priced per Guest.
Iced Tea Available for ***+5 per Guest.*** Suitable seasonal substitutions may occur based on market conditions.
A charge of 8 per Guest will be applied for groups less than 50 Guests.

Select One Soup & One Salad or Two Salads.
Dessert Minis included.
Select Three Dessert Minis.

Select Two Entrées, One Starch, One Vegetable **- 85 per Guest**

Select Three Entrées, Two Starch, Two Vegetable **- 95 per Guest**

Select Four Entrées, Two Starch, Two Vegetable **- 100 per Guest**

SOUPS

Roasted Tomato Soup
Cheddar Croutons, Cream & Basil Oil

Butternut Squash Bisque
Pepitas & Black Pepper

She Crab Soup +4 per Guest
Virginia Crab, Cream, Dry Sherry, Croutons & Chives

Corn Tortilla Soup
Chicken, Hearty Tomato Broth, Cotija Cheese, Black Beans, Sweet Corn & Crispy Tortilla Strips

White Bean Tuscan Soup
Spinach, Cannellini Beans, Double Cream, Crushed Red Pepper, Carrots & Celery

SALADS

Shaved Garden Salad
Mixed Greens, Cucumber, Carrot, Radish, Tomatoes, Kalahari Ranch & Balsamic

Baby Gem Caesar
Herb Croutons, Parmesan Reggiano & Garlic Caesar Dressing

Chopped Baby Iceberg Wedge
Tomatoes, Red Onions, Egg, Blue Cheese, Bacon, Red Wine Vinaigrette & Danish Blue Cheese Dressing

Full Salad Bar ***+8 per Guest***

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to a 25% taxable service charge and applicable taxes.



ENTRÉES

Tuscan Gnocchi
Potato Gnocchi, Sun-Dried Tomato Cream, Asparagus, Garlic Spinach & Basil Chili Oil

Lasagna Bolognese
Fresh Pasta, Veal, Beef & Pork, Whipped Ricotta, Mozzarella & San Marzano Tomato Sauce

Roasted Mushroom Chicken Marsala
Dredged Chicken Breast, Roasted Forest Mushrooms, Marsala Wine, Beef Demi & Crispy Spinach

Grilled Lemon Chicken
Chicken Breast with Lemon Caper Butter Sauce

Virginia BBQ Chicken
Bone-In Chicken, 8-Way Cut & Shenandoah BBQ Sauce

Smoked Turkey Breast
Sliced Turkey Breast, Cider Bourbon Gravy & Fresh Thyme

Peach Pork Loin
Glazed Sliced Pork Loin, Sautéed Peaches & Pan Jus

Tidewater Pulled Pork
Slow Smoked Pork Butt, Apple Cider Vinegar & Stone Ground Mustard

Miso Glazed Salmon
Yuzu Cream Sauce, Shaved Lemon, Toasted Nori & Sesame Seeds

Blackened Red Fish
Creole Cream Sauce, Diced Peppers & Roasted Tomatoes

Pot Roast Jardinière
Root Vegetables, Pan Gravy, Fresh Rosemary & Thyme

Chianti Braised Short Ribs
Pearl Onions, Root Vegetables, Roasted Tomato & Crispy Onion Gremolata



SELECTION OF VEGETABLES

Mixed Vegetables

Garlic Green Beans

Grilled Asparagus with Blistered Tomatoes

Honey Glazed Bacon Brussels Sprouts

Seasonal Farm Vegetables

Charred Baby Carrots with Garlic & Herb Butter

SELECTION OF STARCHES

Brown Butter & Cinnamon Sweet Potato Mash

Coconut & Cilantro Jasmine Rice

Roasted Garlic & Buttermilk Mashed Potatoes

Thyme & Rosemary Roasted New Potatoes

Kalahari Classic Cheddar & Herb Scalloped Potatoes

Pimento Cheese Mac & Cheese

DESSERTS

Salted Caramel Chocolate Mousse Cake
Crunchy Puffed Rice, Salted Caramel Chocolate Ganache & Chocolate Mousse

PB Buckeye Cheesecake & OREO® Crust
Peanut Butter Cream Cheese Mousse & OREO® Crumb

Coffee Praline Cream Puff
Praline Mousse, Coffee Cremeux & Petit Choux

Banana Dulce Cake
Vanilla Cake, Banana Cremeux & Caramel Dulce Mousse

Coconut Mango Cake
Vanilla Pound Cake, Coconut Mousse & Mango Bavarian Cream

Raspberry Lemon Cream Cheese Cake
Almond Lemon Pain de Gene, Raspberry Confit & Lemon Cream Cheese Mousse

Lime & Mint Meringue Cake
Lime & Mint Financier, Lime Curd & Italian Meringue

Chocolate Delight Ganache Cake
Chocolate Roulade Cake & Milk Chocolate Ganache

Chef-Themed or Personalized Dessert *+2 per Guest*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to a 25% taxable service charge and applicable taxes.



BEVERAGE



BEVERAGE

UNLIMITED HOST - SPONSORED BAR

Priced per Guest.
125 Bartender Fee. 1 per every 75 Guests.

ONE HOUR

Beer, Wine & Soda	**20**
Resort Brands	**26**
Premium Brands	**34**

TWO HOURS

Beer, Wine & Soda	**30**
Resort Brands	**36**
Premium Brands	**54**

After Each Additional 30 Minutes, 10 per Guest.

Consumption or Charge Bar
Consumption bars have a minimum revenue requirement of 1,000. 125 Bartender Fee; 1 per every 75 Guests. Consumption Bars are a per drink charge.

Domestic Beer	**8**
Craft & Imported Beer	**10**
House Wine	**12-14**
Hard Seltzers	**10**
Resort Brand Spirits	**12**
Premium Brand Spirits	**15**
Assorted Soda	**5**
Non-Alcoholic Beer	**7**
Bottled Water	**5**
Juice	**5**

HALF BARREL OF BEER

Domestic	**500**
Import	**550 & up**
Craft	**600 & up**

Bar Set Ups Include Ice, Garnishes, Glasses, Napkins & Mixers

SPIRITS

RESORT BRANDS

Rum - Castillo White

Bourbon - Evan Williams

Scotch - Dewar's

Brandy - Korbel

Vodka - New Amsterdam

Gin - Gordon's

Tequila - Jose Cuervo Tradicional Blanco

PREMIUM BRANDS

Rum - Bacardi Silver

Rum - Captain Morgan Spiced

Bourbon - Maker's Mark

Scotch - Johnnie Walker Black

Brandy - Korbel

Whiskey - Jack Daniel's

Whiskey - Crown Royal

Vodka - Tito's

Gin - Tanqueray

Tequila - 1800 Silver

BEER SELECTIONS

Domestic
Miller Lite | Blue Moon | Yuengling | Michelob Ultra

Imports
Corona | Heineken

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to a 25% taxable service charge and applicable taxes.



HOUSE WINES

TIER ONE

12 per Glass | 48 per Bottle

Wycliff Brut – Sparkling

Canyon Road – Moscato, Chardonnay, White Zinfandel, Pinot Noir, Cabernet Sauvignon

TIER TWO

14 per Glass | 56 per Bottle

Bonanza – Cabernet Sauvignon

La Marca Prosecco – Sparkling

Sea Sun – Pinot Noir

Mer Soleil – Chardonnay

Maso Canali – Pinot Grigio

Risata d'Asti – Moscato

Please see your Catering Services team for additional & local bar options.

WHITE & ROSÉ

Wine | Bottle Only

Risata d'Asti – Moscato	48
Daou – Rosé	52
Chateau Ste. Michelle – Riesling	48
Kim Crawford – Sauvignon Blanc	48
Maso Canali – Pinot Grigio	48
Santa Margherita – Pinot Grigio	68
Mer Soleil – Chardonnay	48
Sonoma Cutrer – Chardonnay	60
Cakebread – Chardonnay	100

SPARKLING

La Marca – Prosecco	48
Veuve Clicquot – Champagne	135

RED

Sea Sun – Pinot Noir	48
Siduri – Pinot Noir	64
Daou – Pessimist, Red Blend	52
Decoy by Duckhorn – Merlot	60
Bonanza – Cabernet Sauvignon	48
Justin – Cabernet Sauvignon	68
Quilt – Cabernet Sauvignon	80
Caymus – Cabernet Sauvignon	175





*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to a 25% taxable service charge and applicable taxes.

NOTES:

NOTES:



Kalahari®

RESORTS & CONVENTIONS