

2023 Prom Package

Plated Dinner:

\$95.00 p/p

Cheese & Crudité Table

Choice of One (1) Salad

Choice of Three (3) Entrees

Choice of One (1) Plated Dessert OR
Dessert Station

Dinner Buffet/Stations:

\$95.00 p/p

Cheese & Crudité Table

Choice of Three (3) Action Stations

Choice of one (1) Carving Station

Choice of one (1) Plated Dessert
OR Dessert station

Additional Inclusions:

On-site Event Coordinator

Non-alcoholic beverages

Coffee and tea station

Silver Chiavari chairs with ivory cushions

Choice of colored linen and napkin

All prices are subject to 7.35% tax and 20% service charge.

All prices reflect a cash or check discount, a convenience fee may apply for other payments.

All packages include a four (4) hour event time and have a guest minimum of 140.

Outside food/dessert is strictly prohibited with the exception of
special occasion cakes sourced from a licensed bakery.

Weekend dates are released for bookings 5 months prior to the event date.

Salad Options

Caprese Salad

vine-ripe tomato, fresh buffalo mozzarella, basil oil, aged balsamic vinegar, salt and pepper

Classic Caesar Salad

fresh romaine hearts, garlic parmesan croutons, parmesan cheese and Caesar dressing

Poached Pear Salad

organic mixed greens, Manchego cheese,
spiced candied walnuts and champagne vinaigrette

Watermelon Salad

with baby arugula, watermelon*, crumbled feta, fresh mint and citrus vinaigrette

Baby Spinach Salad

applewood smoked bacon, crumbled blue cheese,
pear tomatoes and basil balsamic vinaigrette

The Gardens Salad

organic mixed greens, cucumber, red onion, pear tomatoes, carrots and Italian dressing

Mixed Berry Salad

baby spinach, strawberries, raspberries, blueberries, crumbled goat cheese,
honey toasted almonds and berry vinaigrette

Greek Salad

romaine lettuce, kalamata olives, red onion, feta cheese, pepperoncini and Greek dressing

Autumn Salad

baby winter greens, maple roasted butternut squash, pomegranate arils*, toasted pepitas,
crumbled goat cheese, chipotle cinnamon candied pecans and maple citrus vinaigrette

* indicates seasonal item—watermelon available May-September & pomegranate available October-January

Entrée Options

Balsamic Grilled Flank Steak
with wild mushroom port reduction

Braised Beef Brisket
with smoky barbeque sauce

Corned Beef Brisket
with whole grain mustard

Pepper-Crusted Flat Iron Steak
with red wine demi

Braised Beef Short Rib
with cabernet and fresh herbs

Beef Lasagna
with béchamel cream

Beef or Chicken Fajitas
with warm tortillas, peppers,
onions, salsa and sour cream

Chicken or Veal Marsala
with wild mushroom marsala sauce

Chicken, Veal or Eggplant Parmesan
with marinara sauce and mozzarella cheese

BBQ Pulled Pork
with apple cider coleslaw

Dijon Herb-Crusted Pork Tenderloin
with wild mushroom jus

Chorizo & Spinach-Stuffed Pork Tenderloin
with mango chutney

Brown Sugar Virginia Ham
with pineapple and dried cherry chutney

Grilled Bone-In Pork Chop
with red wine demi

Teriyaki Pork Tenderloin
with shitake mushroom sweet and sour sauce

Chicken Cacciatore
with peppers and onions

Chicken and Waffles
with maple brown sugar butter

Southern Buttermilk Fried Chicken
with cornbread and gravy

Chicken Piccata
with lemon butter caper sauce

Grilled Chicken
with sweet barbeque sauce

Roasted Turkey Breast
with giblet gravy and cranberry sauce

New England Style Fish n' Chips
with tartar sauce and fresh lemon

Pan-Seared Salmon
with orange glaze

Baked Cod
with lemon thyme sauce

Action Stations

Asian Stir Fry

Gingered beef, chicken & tofu with broccoli, water chestnuts, baby corn, Bok Choy, carrots, mushrooms and peppers with Jasmine steamed rice, chop sticks and fortune cookies

Salad Bar

Choose 3 plated salad options and we will create a delectable salad bar

Pasta

Orecchiette pasta with Italian sausage, broccolini, Sicilian olives, garlic and a tomato basil sauce & penne with roasted red and yellow peppers, asparagus tips, plum tomatoes, garlic, capers and olive oil with a selection of garlic and olive focaccia, shredded parmesan cheese and red pepper flakes. Additional add-ins include pesto sauce, alfredo sauce, and grilled chicken

Taco Bar

Your choice of three of the following: ground beef, ground turkey, pulled chicken, grilled shrimp, carne asada or carnitas served with refried beans, salsa, pico de gallo, guacamole, sour cream and shredded cheese

Sushi

An assorted selection of sushi, sashimi and hand rolls prepared fresh with traditional garnishes and chop sticks

Grilled Cheese

Ham and brie on a French crostini, Vermont white cheddar on sourdough & tomato and fontina on wheat served warm with tomato bisque, butternut squash, and chicken noodle soup

Loaded Potato Bar

Whipped potatoes, baked potatoes, baked sweet potatoes and French fries accompanied by applewood smoked bacon, cheddar cheese, scallions, maple brown sugar butter, sour cream, cheese sauce, broccoli, BBQ pulled pork and crispy onions

Carving Stations

Oven Roasted Turkey Breast

with fresh rolls, cranberry chutney, gravy and stone ground mustard

Brown Sugar Virginia Honey Ham

with pineapple chutney

5-Spice Rubbed Pork Loin

with apple cider coleslaw

Beef Tenderloin

with crispy onions, port jus, horseradish cream and fresh rolls

Beef Sirloin

with caramelized onions, fine herb butter, horseradish cream and mushroom demi

Prime Rib of Beef

with au jus, horseradish cream and fresh rolls

Roasted Elk Loin

with mashed sweet potatoes and blackberry cognac jus

Desserts

Plated Desserts:

Molten Chocolate Lava Cake

Bittersweet chocolate cake, chocolate truffle center, and crème anglaise

Chocolate Flourless Cake

with raspberry sauce, fresh raspberries and whipped cream

Crème Brûlée

Vanilla bean custard topped with caramelized sugar

Individual New York Cheesecake

with a graham cracker crust and raspberry coulis

Bittersweet Chocolate Mousse

with mini chocolate chips

Individual Apple Crisp

Fresh apples and homemade crisp topping

Tiramisu

Espresso soaked lady fingers, sabayon custard, cocoa powder and chocolate covered espresso bean

Mini Fruit Tart

Pastry cream topped with seasonal fruits

White Chocolate Strawberry Bread Pudding

Challah bread, white chocolate, fresh strawberries and a cream anglaise sauce

Cannolis

With ricotta cream, cinnamon, mini chocolate chips & pistachio dust

Dessert Stations:

Cupcake Tower

Choice of 3 gourmet cupcake flavors

S'mores Station

Marshmallows, honey graham crackers and milk or dark chocolate bars set out by our fire pit

Sundae Bar

Choice of 3 ice cream flavors and 35 assorted toppings

waffle bowls available for an additional \$2/pp

Donut Bar

Selection of 5 donut varieties

donut wall available for an additional \$200

Milk & Cookies Buffet

Choice of Five (5) cookies accompanied by regular, chocolate and strawberry milk (dairy free available upon request)

Venetian Table

Choice of 3 menu desserts accompanied by chef's choice candies, cookies, and pies

(additional \$10 per person)