



# Catering Menus

## 2021-2022



**Final Details:** All information including, but not limited to, menus, seating charts, timelines, etc. are due to the catering manager 14 days prior to the start of your event.

**Guaranteed Numbers:** Your final numbers are due 7 days prior to your event. This is the minimum that you will be charged, however you may increase your counts up to 24 hours before the event.

**Entrée Counts:** If selecting a plated meal, your final entrée counts are due 5 days prior to the event. Entrée cards must be provided by the client or the Greencroft Club and they must list the table number, guest name, entrée choice, and dietary restrictions if applicable.

**Vendor Meals:** The Greencroft club can provide meals for vendors that will include a sandwich, side, dessert, and beverage for \$20 (plus tax & service charge.) You may also include meals for vendors in your final counts.

**Food/Beverage:** All food and beverage items must be provided by the Club. Price increases and current menu price take precedence and are subject to change. Special considerations may be made for commercially made wedding cakes or the equivalent.

**Last Call:** Last call for bar services will be announced 30 minutes prior to the end of your event. All beverages must be consumed on premises or left at the conclusion of your event.

**Tax & Service Charge:** All food and beverage items are taxed at 9.3%, unless a tax exempt certificate is presented, and a 20% service charge.

**Wi-Fi:** Wi-Fi is non-secure and open to all guests and as such we cannot guarantee that it will not be interrupted or error-free. The Greencroft Club is not responsible for any information shared over our Wi-Fi.

**Flowers/Decorations:** All outside décor and personal belongings must be removed immediately following your event. The Club will not be held responsible for any loss or damages to any props, décor, vases, centerpieces, floral arrangements, personal belongings, etc., that are left on Club property. Special requests must be made in advance with your Events Manager or Club Management.

**Cancellation:** If cancellation of your event becomes necessary, a letter must be received in writing. If you cancel your event less than 30 days prior to the event date, you will be charged up to 100% of estimated revenue. If you cancel your event 30 days or more prior to your event, you may reschedule. You have 60 days from the original event date to reschedule your event to be held within 6 months of the original event date. If your event is not rescheduled within the 60 days, you will be charged up to 100% of the estimated revenue.

**Other Services:** The Greencroft Club offers a variety of resources to assist you with your event, including but not limited to, Entrée Cards (.50ea), Menu Cards (.50ea), Name Badges (.50ea), etc.



BREAKFAST  
&  
BRUNCH

There will be a 9.3% food & beverage tax and 20% gratuity added to all of catered events  
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## Breakfast Buffet

Coffee and a Selection of Hot Teas

Assorted Breakfast Pastries and Bagels with Butter and Cream Cheese

Sliced Fruit Platter

Scrambled Eggs

French Toast and Maple Syrup

Breakfast Sausage

Bacon

Breakfast Potatoes

\$24 per person

## Omelet Station\*

Whole Eggs and Egg Whites by request

Bacon, Diced Ham, Sausage

Green Pepper, Onions, Mushrooms

Cheddar Cheese, Swiss Cheese, Goat Cheese

\$10 per person

\*\$25 per chef per hour

## Waffle Station\*

Belgian waffles cooked to order

Served with whipped cream, Maple syrup, Chocolate chips,

Berry compote, and Toasted pecans or Slivered almonds

\$10 per person

\*\$25 per chef per hour



## Brunch a La Carte

### By the Dozen

Mini Cheese Quiche      36

Mini Quiche Lorraine      42

Assorted Danish & Mini Muffins      30

Assorted Bagels and Cream Cheese      30

Scrambled Egg and Cheese Biscuits      36  
with Sausage, Bacon, or Ham      42

Eggs Benedict      36

Mini Grilled Cheese Sandwiches      24  
with Bacon & Tomato      48

Fresh Fruit Platter for 12      24

Assorted Yogurt      24

Lemon Squares      24

Brownies      24

Key Lime Tarts      24

### By the Display

House Smoked Salmon      175  
(1 side serves 40-45)

Ham and Jam Board      175

Country Ham, House Made Mini Biscuits, Assorted Local Jam, Honey, and Mustard

### Beverages by the Glass

Mimosas & Bloody Mary's      10

Enhance to a "Make your Own" Bar      12 per person  
Sodas, Iced Tea, Coffee      3

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# LUNCH BUFFETS

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## **Greencroft Lunch Buffet**

**Freshly Baked Rolls and Whipped Butter**

**Virginia Green Salad**  
ranch dressing and sherry vinaigrette

**Seasonal Vegetables**

**Fresh Fruit Salad**

**Chicken Piccata**  
caper-herb compound butter

**Sweet Chili Meatloaf**  
demi glace

**Red Potato Smashers**

**Chef's Selection of Mini Desserts**

\$33 per person

(Buffets require a minimum of 25 guests; otherwise add a \$100 buffet charge)

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## Deli Lunch Buffet

**Freshly Baked Rolls and Whipped Butter**

**Virginia Green Salad**  
ranch dressing and sherry vinaigrette

**Cole Slaw**

**Fresh Fruit Salad**

**Nueske's bacon BLT**

**Grilled Chicken Salad**

**Veggie Hummus Wraps**

**Chef's Selection of Assorted Cookies**

\$22 per person

(Order pre-made or build your own with traditional accompaniments)  
(You can also order as a boxed lunch!)

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## **Barbeque Buffet**

**Virginia Green Salad**  
ranch dressing and sherry vinaigrette

**Sandwich Buns**

**House Smoked Pulled Pork**

**Grilled BBQ Chicken**

**Macaroni & Cheese**

**Baked beans**

**Cole Slaw**

**Green Beans**

**Blueberry Slumps**

**\$28 per person**

**(Add House Smoked Beef Brisket for \$3.00 per person)**

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## All American Buffet

**Hamburger or Cheeseburger**

**Hot Dogs**

**Chicken Fingers**

**Macaroni and Cheese**

**Fries**

**House Salad, Green Beans**

\$26 per person

## Enhance with Dessert

### Sundae Bar

Vanilla or Chocolate Ice Cream

M & M's

Oreo Pieces

Chopped Nuts

Whipped Cream

Cherries

Chocolate and Caramel Sauces

\$8 per person

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# PLATED LUNCH

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## Plated Lunch

Please choose one  
**Seasonal Soup**

**Caesar Salad**

**Seasonal Big Salad**

Please choose two and one vegetarian option

**Crab Cake (+5)**

little salad, louis sauce

**Greencroft Burger**

Timbercreek beef, American cheese, LTPO, aioli

**Bacon Wrapped Meat Loaf**

potato, local vegetables

**Mac and Cheese**

with lobster (+10), bacon, or grilled chicken (+2)

**Chicken Saltimbocca**

prosciutto, provolone, sage, saffron rice, wilted spinach

**Chicken Cordon Bleu**

VA ham, provolone, wilted spinach

## **Seasonal Vegetable Small Plates**

1 Course \$20  
2 Course \$25  
3 Course \$28

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## **Plated Lighter Lunch**

*Please choose one*

**Quiche Lorraine**

**Seasonal Quiche**

**Seasonal Vegetarian Small Plates**

**Seasonal Big Salad**

add choice of crab cake (10), chicken (8), salmon (8)

**Chicken Caesar Wrap**

**Chicken or Tuna Salad Tea Sandwiches**

\$14 per person

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# DINNER BUFFETS

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## Ivy Dinner Buffet

**Freshly Baked Rolls and Whipped Butter**

**Virginia Green Salad**  
ranch dressing and sherry vinaigrette

**Caesar Salad**

**Creamy Tomato Basil Soup**

**Roasted Root Vegetables**

**Steamed Green Beans**

**Fresh Fruit Salad**

**Miso Glazed Salmon**

**Pork Tenderloin**  
honey-bourbon gastrique

**Risotto**

**Crème Brûlée**

**\$44 per person**

(Buffets require a minimum of 25 guests; otherwise add a \$100 buffet charge)

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## **Italian Dinner Buffet**

**Housemade Focaccia Bread**

**Heirloom Caprese**

**Antipasto Platter**

**Balsamic Grilled Salmon**

**Chicken Piccata**

caper compound butter

**Steak with Pesto Sauce**

**Penne Pasta in Alfredo**

**Cheese Ravioli or Vegetable Lasagna**

**Sauteed Ratatouille**

**Limoncello Squares**

**\$42 per person**

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# PLATED DINNER

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## Plated Dinner

### Starters + Small Plates

#### **Caesar Salad**

#### **Spring-Summer Salad**

strawberries, candy pecans, chevre, tiny tomatoes, lemon balsamic vinaigrette

#### **Autumn Salad**

pickled fennel, melon radish apples and pears, blue cheese, white balsamic vinaigrette

#### **Winter Salad**

grapefruit supremes, pomegranate, blue cheese, citrus vinaigrette

#### **Creamy Tomato Basil Soup**

#### **Onion Soup**

#### **Lobster Bisque (+5)**

#### **Clam Chowder**

#### **Horseradish Cheddar Soup**

#### **Jumbo Shrimp Cocktail (+5)**

#### **Oysters Rockefeller (+5)**

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## Plated Dinner

### Entrees

#### **Beef Wellington**

vol au vent, duxelles, creamed spinach, pomme puree, demi glace, foie gras (+\$5)

#### **Tournedos Rossini**

potato cakes, asparagus, demi glace, foie gras (+\$5)

#### **Butter Poached Halibut (summer), Chilean Seabass (fall), Salmon (winter)**

lemon veloute, herb fried rice, haricot verts

#### **Chesapeake Bay Rockfish (fall-winter)**

polenta, bell pepper sauce, wilted spinach

#### **Grilled Swordfish (spring summer)**

charred peaches, orange and thyme, asparagus, demi glace

#### **Bigeye or Yellowfin Tuna (summer)**

avocado, mango, curly endive, aioli, fingerling potatoes

#### **Crab Cakes (+5)**

lobster veloute, bitter green salad, avocado

#### **Chicken Saltimbocca (fall-winter)**

Parma ham, sage, gruyere, caramelized onion, fried rice, spinach

#### **Chicken Schnitzel (spring-summer)**

marinated cucumber salad, feta, cherry tomatoes, greens

#### **Pork Ribeye (winter-fall), Pork Belly (spring-summer)**

sweet and yukon gold potato mashed, brussels sprouts, honey-bourbon gastrique

#### **Duck Breast or Confit Leg (winter-fall)**

lentil risotto, raisin sauce, pea shoots

#### **Eggplant Parmesan**

red wine marinara sauce, mozzarella, burrata, basil, garlic bread

#### **Red Wine Risotto**

oyster mushrooms, burrata, frisee

#### **Lemon Risotto**

asparagus, corn, tarragon, tomatoes

#### **Duet of seasonal vegetable plates**

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## Plated Dinner

### Seasonal Vegetarian Small Plates

#### **Spring**

Asparagus with Orange and Nuts  
Grilled Artichokes and Aioli  
Brussels Sprouts

#### **Summer**

Heirloom Tomato Burrata  
Ratatouille with Bell Pepper Sauce  
Haricot Vert

#### **Winter**

Oyster Mushroom Ragout  
Brussels Sprouts  
Beet Salad

#### **Fall**

Grilled Artichokes and Aioli  
Mini Eggplant Parmesan  
Beet Salad



## **Desserts**

**Assorted Pies**

**Assorted Tartlets**

**Bread Pudding with White Chocolate Ganache**

**New York Cheesecake with a seasonal berry sauce**

**Chocolate Mousse**

**Strawberry Shortcake**

**Crème Brulee**

**Gluten Free Chocolate Torte**

**You may choose up to 2 protein entrees plus 1 vegetarian entree**

\*1 Course \$38

\*2 Course \$44

\*3 Course \$48

\* unless otherwise stated



# HORS D'OEUVRES AND RECEPTIONS

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## Specialty Stations

### **Mashed Potato Bar (\$8.50 per person)**

Choice of two: Yukon gold, purple, or sweet potatoes

Served in martini glasses with the following toppings:

bacon, scallions, sour cream, butter, broccoli, and shredded cheddar or bleu cheese.

For sweet: mini-marshmallows, brown sugar, syrup, raisins, and butter.

### **\*Pasta Station (\$8.50 per person as hors d'oeuvre or \$18.95 per person as main course)**

Penne or linguini with marinara, Alfredo, and garlic butter sauces

Served with mixed vegetables. Choose 2 meats: beef, chicken, or shrimp (add the third for \$2 more per person)

### **\*Macaroni and Cheese Bar (\$8.50 per person as hors d'oeuvre or \$18.95 per person as main course)**

Two kinds of macaroni and cheese served with shredded cheese, bacon bits, mushrooms, peas, fried onions

If used as main course, sliced chicken or meatballs will be added

### **\*Stir Fry Station (\$8.50 per person as hors d'oeuvre or \$18.95 per person as main course)**

Choose 2 meats: beef, chicken, or shrimp (add the third for \$2 more per person)

Served with assorted vegetables, teriyaki and spicy garlic sauce, noodles and rice

### **Sundae Bar (\$8 per person)**

Vanilla Ice Cream

M & M's

Oreo or other cookie pieces

Nuts

Whipped Cream

Cherries

Chocolate and Caramel Sauces

### **\*Chef's fee of \$25 per hour**



## Hors d'oeuvres

### Cold (per 50 pieces)

#### Raw Oysters

Virginia \$150 | Non Va \$175

Shrimp Cocktail \$175

Grilled Chicken Salad in Filo Shell \$150

Ciabatta Bruschetta: Tomato, Mozzarella, Basil \$75

Olive Tapenade Crostini \$75

Tuna Tartare Crackers \$200

Smoked Salmon on Cucumber Canape \$175

### Hot (per 50 pieces)

Oysters Rockefeller \$175

Fried Oysters \$200

Brie and Sliced Apple Baguette \$80

Scallops in Bacon \$200

Mini Beef Wellingtons \$175

Vegetable Spring Rolls \$100

Pork Potstickers W/Soy Glaze \$80

Chicken Cordon Bleu Bites \$140

Mini Crab Cakes W/Louis Sauce \$Market

Spanakopita \$125

Steak Chimichurri Bites \$200

Chicken Satay \$125

Angels on Horseback \$200

Chicken Wings \$150

Seasonal Soup Shooters \$125



## Sliders and Sandwiches (per 50 pieces)

Smoked BBQ Sliders ~ \$150  
Crab Cake with Remoulade ~ \$Market  
Country Ham Biscuits ~ \$175  
Shrimp Salad Sliders ~ \$175  
Cucumber & Watercress, Cream Cheese ~ \$100  
Pimento Cheese ~ \$100  
Chicken Salad ~ \$150

## Carving Stations

*Each Station comes with Freshly Baked Rolls*

\*Tenderloin of Beef (30ppl) ~ Market  
Horseradish Cream and jus

\*Breast of Turkey (40ppl) ~ \$175  
Cranberry Chutney

\*Roast Pork Loin (30ppl) ~ \$175

\*Beef Top Round (75ppl) ~ \$275

**\*Chef's fee of \$25 per hour  
(Pre Sliced Platters are available)**

### Cocktail Hour \$14 per person

Select 4 hors d'oeuvres or Sliders for a 1 hour service

### Heavy Reception \$28 per person

Select 8 hors d'oeuvres or Sliders for a 1 hour service

### As a Meal \$34 per person

Select 4 hors d'oeuvres or Sliders for a 2 hour service  
Select one Specialty Station for a 2 hour service

**Market price items may incur a price increase**

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## Dips, Displays, and Trays

Small Display: Select 3 cheeses below ~ Large Display: Select 4 cheeses below

Choice of Cheeses: Brie, Buttermilk Bleu, Smoked Gouda, Gruyere, Cheddar, Pepper Jack, Fontina, Boursin, Swiss

### Domestic & Imported Cheese Display

Small (50ppl) ~ \$150

Large (100ppl) ~ \$250

### Fresh Fruit Display

Small (50ppl) ~ \$125

Large (100ppl) ~ \$200

### Fruit & Cheeses

Small (50ppl) ~ \$175

Large (100ppl) ~ \$275

### Crudité ~ Seasonal Fresh Vegetables

with house-made dip

(75 ppl) ~ \$150

*Each order serves 45-50 people*

House Smoked Salmon \$175

Grilled Vegetable tray ~ \$150

Hummus with Pita Points ~ \$80

Spinach Artichoke Dip w/Fresh Herbs and Garlic served with Pita Chips ~ \$100

Crab Dip served with Crostini ~ \$Market

Baked Brie wrapped in Pastry w/ Raspberry Currant and Crostini ~ \$125

Cold Roasted Tenderloin w/Horseradish Cream Sauce ~ \$Market

Assorted Bruschetta Platter ~\$100

Tomato; Artichoke and Roasted Red Pepper; Beet and Mushroom

Ham and Jam Board ~ \$175

Country Ham, House Made Mini Biscuits, Assorted Local Jam, Honey, and Mustard

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## Specialty Desserts

### Small Bites \$24/Dozen

Lemon Squares  
Brownies  
Chocolate Tarts  
Key Lime Tarts  
Assorted Cookies  
Assorted Mini Cheesecakes  
Flourless Chocolate Torte Brownies

### Greencroft Pies \$7/slice or \$42/pie

Apple  
Key Lime  
Peanut Butter  
Pecan  
Lemon Meringue  
Pumpkin

### Other Favorites \$7 each

Bread Pudding with Butterscotch Sauce  
New York Cheesecake with a seasonal berry sauce  
Chocolate Mousse  
Strawberry Shortcake  
Crème Brulee (\$8 each)

Add Ice Cream to any of the desserts for an additional \$2



## Consumption Bar Options

### House Bar

<b>Liquor - \$7.50 per drink</b>	<b>Beer</b>	<b>Wine - \$24 per bottle</b>
Pinnacle Vodka	Budweiser - \$4	Pedroncelli, Chardonnay
Seagram's Gin	Bud Light - \$4	Villaggio, Pinot Grigio
Castillo Rum	Devil's Backbone Vienna Lager - \$5	Lewis and Clark, Merlot
Inver House Scotch	Blue Mountain Full Nelson - \$5	Les Dauphins, Cotes Du Rhone
Va Gentleman Bourbon	Starr Hill Northern Lights - \$5	
Montezuma Tequila	Bold Rock Cider - \$5	
	Becks NA - \$5	
		See full wine list for upgrade options Guests may bring in their own bottles of wine at a \$15 per 750ml bottle charge plus 9.3% tax and 20% service charge.

### Call Bar

<b>Liquor - \$9.00 per drink</b>
Absolut Vodka
Tanqueray Gin
Bacardi Rum
Cutty Sark Scotch
Jack Daniels Bourbon
Jose Cuervo Tequila

### Premium Bar

<b>Liquor - \$11.00 per drink</b>
Ketel One Vodka
Bombay Sapphire Gin
Mount Gay Rum
Dewars
Makers Mark Bourbon
1800 Tequila

### Specialty Cocktails - \$9.00+ per drink

<b>Bloody Mary - \$7</b>
<b>Bloody Mary Bar - \$12 per person</b>
<b>Mimosa - \$7</b>
<b>Mimosa Bar - \$12 per person</b>
<b>Mocktail Bar - \$150+</b>

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## Cash Bar Options

### House Bar

<b>Liquor - \$10 per drink</b>	<b>Beer</b>	<b>Wine - \$29 per bottle</b>
Pinnacle Vodka	Budweiser - \$6	Pedroncelli, Chardonnay
Seagram's Gin	Bud Light - \$6	Villaggio, Pinot Grigio
Castillo Rum	Devil's Backbone Vienna Lager - \$7	Lewis and Clark, Merlot
Inver House Scotch	Blue Mountain Full Nelson - \$7	Les Dauphins, Cotes Du Rhone
Va Gentleman Bourbon	Starr Hill Northern Lights - \$7	
Montezuma Tequila	Bold Rock Cider - \$7	
	Becks NA - \$7	
		See full wine list for upgrade options

### Call Bar

<b>Liquor - \$12.00 per drink</b>	<b>Specialty Cocktails - \$10.00+ per drink</b>
Absolut Vodka	<b>Bloody Mary - \$9</b>
Tanqueray Gin	<b>Bloody Mary Bar - \$14 per person</b>
Bacardi Rum	<b>Mimosa - \$9</b>
Cutty Sark Scotch	<b>Mimosa Bar - \$14 per person</b>
Jack Daniels Bourbon	<b>Mocktail Bar - \$200+</b>
Jose Cuervo Tequila	

### Premium Bar

<b>Liquor - \$14 per drink</b>
Ketel One Vodka
Bombay Sapphire Gin
Mount Gay Rum
Johnny Walker Red Scotch
Makers Mark Bourbon
1800 Tequila

The Club can provide drink tickets to be available to purchase throughout your event. Tickets may also be purchased and added to your final invoice. Tickets will be available 30 minutes prior to the start of the event. The Club is not responsible for lost or stolen tickets.