



Catering Menus
2022-2023



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.

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 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 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.

Wedding Services: The Greencroft Club requires the use of, at minimum, a Day of Coordinator. If you do not have one, we can provide one for an additional fee of \$350. They will assist with set up, decorating, breakdown, pack up, running your rehearsal, and the day of timeline.

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 11.3% food & beverage tax and 20% gratuity added to all of catered events
Prices and menus are subject to change



Breakfast Buffet

Coffee and a Selection of Hot Teas
Assorted Breakfast Pastries and Mini Muffins
Sliced Fruit Platter
Scrambled Eggs
French Toast Casserole
Breakfast Sausage
Bacon
Breakfast Potatoes

\$26 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 200

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)



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

\$26 per person

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



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

(Sub House Smoked Beef Brisket for \$6.00 per person)



All American Buffet

Hamburger or Cheeseburger

Hot Dogs

Chicken Fingers

Macaroni and Cheese

Fries

House Salad

Green Beans

\$28 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



PLATED LUNCH

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Plated Lunch

Please choose one
Seasonal Soup

Caesar Salad

Virginia Green 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 \$26

3 Course \$30



Plated Lighter Lunch

Please choose one

Quiche Lorraine

Seasonal Quiche

Roasted Vegetable and Hummus Wrap

Seasonal Big Salad

add choice of crab cake (\$Market), chicken (8), salmon (8)

Chicken Caesar Wrap

Chicken or Cucumber Salad Tea Sandwiches

\$16 per person



DINNER BUFFETS

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Ivy Dinner Buffet

Freshly Baked Rolls and Whipped Butter

Beets and Goat Cheese

Caesar Salad

Creamy Tomato Basil Soup

Roasted Root Vegetables

Steamed Green Beans

Balsamic Glazed Salmon

Pork Tenderloin

honey-bourbon gastrique

Saffron Rice

Crème Brûlée

\$46 per person

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



Italian Dinner Buffet

Housemade Focaccia Bread

Heirloom Caprese

Antipasto Salad

Balsamic Grilled Salmon

Chicken Piccata
caper compound butter

Steak with Pesto Sauce

Penne Pasta in Alfredo

Cheese Ravioli

Sauteed Ratatouille

Limoncello Squares

\$44 per person

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



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)



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 (\$Market)

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

Roasted Summer Ratatouille

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Desserts

Lemon Pie

Key Lime Pie

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 \$40

*2 Course \$48

*3 Course \$52

* 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 (\$9.50 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 (\$9.50 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 (\$9.50 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 \$200

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 \$200

Vegetable Spring Rolls \$125

Pork Potstickers W/Soy Glaze \$80

Chicken Cordon Bleu Bites \$140

Mini Crab Cakes W/Louis Sauce \$200

Spanakopita \$125

Steak Chimichurri Bites \$200

Chicken Satay \$125

Angels on Horseback \$200

Chicken Wings \$150

Seasonal Soup Shooters \$125

Bacon Wrapped Dates \$150

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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 Sandwiches ~ \$100
- Pimento Cheese Sandwiches ~ \$100
- Chicken Salad Sandwiches ~ \$150

Carving Stations

Each Station comes with Freshly Baked Rolls

- *Tenderloin of Beef (25ppl) ~ \$300
Horseradish Cream and jus
- *Breast of Turkey (40ppl) ~ \$175
Cranberry Chutney
- *Roast Pork Loin (30ppl) ~ \$175
- *Beef Top Round (75ppl) ~ \$300

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

Cocktail Hour \$18 per person

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

Heavy Reception \$30 per person

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

As a Meal \$38 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**

Dips, Displays, and Trays

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Small Display: 3 cheeses ~ Large Display: 4 cheeses

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 (25ppl) ~ \$300

Assorted Bruschetta Platter ~\$100
Tomato; Artichoke and Roasted Red Pepper; Beet and Mushroom

Ham and Jam Board ~ \$200
Country Ham, House Made Mini Biscuits, Assorted Local Jam, Honey, and Mustard



Specialty Desserts

Small Bites \$24/Dozen

Lemon Squares
Brownies
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
Pumpkin

Other Favorites \$7 each

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

Add Ice Cream to any of the desserts for an additional \$3

Consumption Bar Options

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House Bar

Liquor - \$7.50 per drink	Beer	Wine - \$24 per bottle
Pinnacle Vodka	Budweiser - \$4	Avalon, Chardonnay
Seagram's Gin	Bud Light - \$4	Villaggio, Pinot Grigio
Castillo Rum	Devil's Backbone Vienna Lager - \$5	EOS, Pinot Noir
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 \$20 per 750ml bottle charge plus 9.3% tax and 20% service charge.

Call Bar

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

Premium Bar

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

Specialty Cocktails - \$9.00+ per drink
Bloody Mary - \$7
Bloody Mary Bar - \$12 per person
Mimosa - \$7
Mimosa Bar - \$12 per person
Mocktail Bar - \$150+

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Cash Bar Options

House Bar

Liquor - \$10 per drink	Beer	Wine - \$29 per bottle
Pinnacle Vodka	Budweiser - \$6	Avalon, Chardonnay
Seagram's Gin	Bud Light - \$6	Villaggio, Pinot Grigio
Castillo Rum	Devil's Backbone Vienna Lager - \$7	EOS, Pinot Noir
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

Liquor - \$12.00 per drink
Absolut Vodka
Tanqueray Gin
Bacardi Rum
Cutty Sark Scotch
Jack Daniels Bourbon
Jose Cuervo Tequila

Specialty Cocktails - \$10.00+ per drink
Bloody Mary - \$12
Bloody Mary Bar - \$14 per person
Mimosa - \$12
Mimosa Bar - \$14 per person
Mocktail Bar - \$200+

Premium Bar

Liquor - \$14 per drink
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 pre-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.