



Kalahari®

**SPOTSYLVANIA COUNTY, VA
CATERING MENU**



At Kalahari Resorts and Conventions, our goal is to provide goods and 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 and beverage to audio-visual needs and 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, and vegetables to create signature menu items that are fresh and 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 and Group Sales Team, and I invite you to come experience all we have to offer.

You will not be disappointed—this is both a pledge and a promise. We look forward to partnering with you and 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.

A handwritten signature in black ink, reading "Todd Nelson". The signature is fluid and cursive, with a long, sweeping underline.

Todd Nelson
Owner and CEO of Kalahari Resorts & Conventions

POLICIES AND PROCEDURES

GUARANTEE DUE DATES

<u>Day of the event</u>	Guarantee is due by 12 noon
Monday, Tuesday, Wednesday	Preceding Friday
Thursday	Preceding Monday
Friday	Preceding Tuesday
Saturday	Preceding Wednesday
Sunday	Preceding Thursday

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

All food, beverage, audio visual equipment and other services are subject to a taxable 25% service charge and applicable taxes.

STANDARD CENTERPIECE AND LINEN

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

FOOD AND DIETARY RESTRICTIONS

Kalahari Resorts does not permit outside food and beverage to be brought into any function space. All food and beverage served or consumed on the premises must be purchased, prepared and served by Kalahari Resort. Unused banquet food and beverage can not be taken from the function space. At the conclusion of the function such food and beverage becomes the property of Kalahari Resort. Kalahari Resort will be happy to make arrangements for any and 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 and guarantees for each entrée are required.

MEAL IDENTIFICATION

Color coded meal tickets are required for multiple entrée plated functions and will be provided by Kalahari Resorts. Groups wishing to use 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.



MEETING PLANNER PACKAGES

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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 - 33

Express Continental Breakfast

One Hour Service Time

Assorted Bakeries, Fruit Juices, Coffee and 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, Coffee and Hot Tea.

+8 Upgrade to Hot Buffet

3 Hour Beverage Break

Assorted Bakeries, Fruit Juices, Coffee and Hot Tea.

SELECT ONE LUNCH BUFFET





BREAKS & A LA CARTE



BREAKS

Priced per Guest.

All Breaks are Designed for 30 Minutes or One Hour.

Minimum of 25 Guests.

Gourmet Coffee - 22

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, Coffee, Tea

Milk & Cookies - 20

Brownies, Warm Assorted Cookies, Chocolate Milk, White Milk, Coffee, Hot Tea

Cinco Niños Fiesta - 21

Tortilla Chips, Salsa Fresca, Guacamole, Queso, Churros with Caramel Dipping Sauce, Infused Water, Coffee, Hot Tea

Hit The Trail - 19

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

Virginia Snack Attack - 22

Ham and Cheddar Biscuits, Apple Butter, Pimento Cheese, Butter Crackers, Old Bay Kettle Chips, Peanut Brittle, Infused Water, Coffee, Hot Tea

State Fair Favorites - 20

Warm Pretzel, Mustard, Mini Corn Dogs, Popcorn, Cracker Jacks, Warm Funnel Cake, Infused Water, Strawberry Lemonade, Iced Tea

Gourmet Bagel Break - 20

An Assortment of Warm Artisanal Bagels, Gourmet Cream Cheeses, Seasonal Preserves, and Butter. Accompanied by Fresh Fruit and a Selection of Toppings including Capers, and Sliced Vegetables. Infused Water, Coffee, Hot Tea



A LA CARTE SNACKS

SWEET SNACKS

Assorted Warm 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 Pound per Snack.

Pretzels	22 per Pound
Popcorn	22 per Pound
Buttered, Caramel, or Cheese	
Party Mix	14 per Pound
Warm Pretzel Bites	32 per Dozen
Cheese Sauce	

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 and Artichoke	28 per Quart
Cinco Niños Queso	32 per Quart
Street Corn Dip	28 per Quart



BEVERAGE BREAKS

Priced per Guest.

3 HOUR BEVERAGE BREAK - 25

Refreshed for 3 Hours.
Freshly Brewed Regular, Decaf Coffee, Hot Teas,
Soda and Infused Water

6 HOUR BEVERAGE BREAK - 42

Refreshed for 6 Hours.
Freshly Brewed Regular, Decaf Coffee, Hot Teas,
Soda and Infused Water

A LA CARTE BEVERAGES

Freshly Brewed Coffee

Premium Starbucks® Coffee 110 per Gallon
Regular or Decaf

Flavored Coffees 115 per Gallon
French Vanilla, Salted Caramel,
or Hazelnut

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 5 per Bottle
Orange, Cranberry, or Apple

Assorted Soda 5 per Can

Red Bull or Sugar Free 6 per 8.4 oz. Can

Bottled Water 7 per 12 oz. Bottle

Bottled Unsweetened Tea 5 per Bottle

Fruit Juice 75 per Gallon

Sparkling Water 5 per Can





BREAKFAST



BREAKFAST

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

CONTINENTAL BREAKFAST - 31

Minimum of 10 Guests.

- Fruit-Filled Danish, Muffins and Croissants
- Sweet Cream Butter, Strawberry and Fruit Jams
- Fresh Cut Seasonal Fruit with Berries and Lowfat Yogurt
- House-Made Granola with Nuts, Dried Blueberries and Cherries
- Assorted Breakfast Cereals with 2% and Non-Fat Milk
- Orange and Cranberry Juice, Freshly Brewed Regular and Decaf Coffee and Selected Hot Teas

BREAKFAST BUFFET - 39

Minimum of 25 Guests.

- Fresh Cut Seasonal Fruit with Berries and Lowfat Yogurt
- Scrambled Farm Fresh Eggs
- Applewood Bacon
- Country Sausage (Chicken, Pork, or Vegan)
- Seasoned Home-Fried Potatoes
- Breakfast Breads, Muffins and Croissants
- Sweet Cream Butter, Strawberry and Fruit Jams, Apple Butter and Honeycomb
- Orange and Cranberry Juice, Freshly Brewed Regular and Decaf Coffee and Selected Hot Teas

CHEF PREPARED OMELET STATION - 16 (ADD ON)

75 per Attendant. 1 Attendant per 100 Guests.

Meat

Applewood Smoked Bacon, Sausage and Virginia Ham

Vegetable

Cremini Mushrooms, Sweet Bell Peppers, Yellow Onions, Vine Ripened Tomatoes and Spinach

Cheese

Monterey Jack, Mozzarella, Feta and Cheddar

Seafood +8 per Guest

Shrimp, Smoked Salmon and Crab

BREAKFAST ENHANCEMENTS

Cut Fresh Fruits	7 per Guest
Cold Cereal & Granola served with Milk	5 per Guest
Individual Fruit-Flavored Yogurt	7 per Guest
Steel Cut Oatmeal; Raisin & Brown Sugar	7 per Guest
Mason Jar Parfait	7 per Guest
Low-Fat Yogurt, Berry Compote, House-Made Granola with Nuts, Dried Blueberries and Cherries	
Cheesy Hash Brown Casserole	8 per Guest
Buttermilk Biscuits with Sausage Gravy	9 per Guest
Buttermilk Biscuits with Virginia Ham & Cheddar	9 per Guest
Meat Lovers or Vegetarian Breakfast Burrito	9 per Guest
Croissant Sandwich	9 per Guest
Virginia Ham and Cheddar Cheese with Broken Egg	
English Muffin Sandwich	9 per Guest
Country Sausage, Cheddar Cheese and Broken Yoke Egg	
Cinnamon Rolls	42 per Dozen
Assorted Donuts	42 per Dozen
Assorted Muffins	42 per Dozen
New York Style Bagels with Traditional & Herb Cream Cheese	42 per Dozen
Cookies	36 per Dozen
Brownies	36 per Dozen
Pastries & Tarts	42 per Dozen



***ASK YOUR CATERING MANAGER ABOUT BRUNCH OPTIONS**



BOXED BREAKFAST (SELECT ONE) - 35

Salmon & Smear

Smoked Salmon on New York Style Bagel, Herb Cream Cheese, Chopped Capers, Shaved Cucumber, Red Onion, Arugula with Melon and Berry Salad and Breakfast Bar

Ham & Jam Biscuit

Virginia Ham, Whipped Sweet Cream Butter, Strawberry Jam with Melon Berry Salad and Breakfast Bar

Coffee or Juice

CREATE YOUR OWN TWO ENTREE BREAKFAST BUFFET - 41

Breakfast Breads, Muffins and Croissants

Sweet Cream Butter, Strawberry and Fruit Jams, Apple Butter and Honeycomb

Orange and Cranberry Juice, Freshly Brewed Regular and Decaf Coffee, Selected Hot Teas

Minimum of 25 Guests

ENTREES - Select Two

Scrambled Farm Fresh Eggs

Egg Scramble with Cheddar Cheese

Mediterranean Egg Frittata
(Feta Cheese, Roasted Tomatoes, Spinach, Chorizo Sausage and Potato)

Mexican Egg Scrambled
(Bell Peppers, Onions, Ranchero Sauce, Sour Cream, Tomato, Green Chiles, Jack Cheese and Corn Tortillas)

Egg White Frittata
(Roasted Artichoke, Spinach, Tomatoes, Asparagus, Parmesan Cheese)

Brioche French Toast
(Warm Maple Syrup and Toasted Almonds)

Blueberry Pancake Bake
(Warm Maple Syrup)

Buttermilk Biscuits and Sausage Gravy

Buttermilk Pancakes
(Warm Maple Syrup)

S'mores French Toast
(Warm Maple Syrup)

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

Crispy Hash Browns

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

Hash Brown Casserole





LUNCH



LUNCH

ALL PLATED LUNCHEONS INCLUDE

Freshly Brewed Regular and Decaf Coffee, Hot Teas. Priced per Guest. Add Ice Tea **+5 per Guest**.

Selection of Soup or Salad
Selection of Dessert

SALADS

Shaved Garden Salad

Mixed Greens, Cucumber, Carrot, Radish, Jewel Box Tomatoes and Kalahari Ranch

Baby Gem Caesar

Herb Croutons, Parmesan Reggiano, Garlic Caesar Dressing

Baby Iceberg Wedge

Jewel Box Tomatoes, Shaved Red Onions, Chopped Egg, Chipped Blue Cheese, Chopped Bacon, Red Wine Vinaigrette and Danish Blue Cheese Dressing

-OR-

SOUPS

Roasted Tomato Soup

Cheddar Croutons, Garlic and Basil Oil

Butternut Squash Bisque

Buttered Croutons, Pepitas and Black Pepper

She Crab Soup **+4 per Guest**

Virginia Crab, Cream, Dry Sherry, Croutons and Chives

HOT ENTRÉES

Select One
Includes Rolls and Butter

Vegan Stir Fry - 30

Stir-fried Vegetables and Grilled Tofu over Coconut Rice

Veggie Harvest Bowl - 35

Jasmine Rice, Roasted Sweet Potato, Charred Brussel 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 and Green Beans

Thyme Roasted Chicken Breast - 42

Rice Pilaf, Carrots, Roasted Brussels Sprouts and Wild Mushroom Madeira Cream

Citrus Roasted Salmon - 48

Butter Roasted Baby Potatoes, Asparagus, Blistered Tomatoes, Gremolata and Chive Butter Sauce

Grilled Flank Steak - 50

Potato Pave, Baby Spinach, Roasted Tomato and Bordelaise Sauce

Country Style Braised Beef - 48

Loaded Mashed Potatoes, Roasted Baby Carrots, Caramelized Onions and Cabernet Sauce

Filet of Beef - 65

Herb and Gruyere Mashed Potatoes, Roasted Tricolor Carrots, Brown Butter Lemon Asparagus and Pino Noir Sauce

PLATED DESSERT

Select One

Chocolate Mousse Dome

Dark Chocolate Mousse, Chocolate Cake

Strawberry Short Cake

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

White Chocolate Passion Fruit Cake

Almond Dacquoise Cake, White Chocolate Mousse, Passion Fruit Gelee 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

Vanilla Bean Panna Cotta, Fresh Berry Compote, Whipped Cream

Crème Caramel

Classic Caramel Flan, Caramel Sauce, Whipped Cream, Fresh Berries



LUNCH BUFFETS

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

SELECT BUFFET OF THE DAY - 54

SELECT ANY BUFFET - 57

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

MONDAY DELI MARKET

Roasted Tomato Soup
Cheddar Croutons and Cream

Shaved Garden Salad
Mixed Greens, Cucumber, Carrot, Radish,
Jewel Box Tomatoes, Kalahari Ranch and 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,
Wisconsin Cheddar, Gouda, Leaf Lettuce, Vine Tomato,
Red Onion, Dill Pickle Spear

Country White | Whole Wheat | Marble Rye

DESSERT
Assorted House Baked Cookies | Fudge 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 and Crispy Tortilla Strips

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

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

Fire Roasted Tomato Spanish Rice

Cinco Niños Refried Beans

Achote Marinade Chicken

Citrus Braised Pork Carnitas

Served with Pickled Onions, Flour Tortillas, Jalapeños,
Salsa Verde, Mexican Cheeses, Guacamole, Sour Cream
and 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 and Poblano Peppers

WEDNESDAY PICNIC

Garden Salad
Field Greens, Cucumber, Radish, Jewel Box Tomatoes,
Cheddar Cheese and 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 and Brioche Bun, Old Fashioned
stewed Green Beans with Bacon and Yellow Onion

DESSERT
Chocolate Pecan Pie | Mason Jar Banana Pudding

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

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



VIRGINIA THURSDAY

Brunswick Stew

Roast Chicken, Smoked Pork, Lima Beans, Sweet Corn, Tomatoes and Brown Sugar

Virginia Greek Salad

Feta, Jewel Box Tomatoes, Cucumber, Red Onion, Oregano and 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 and 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

Oven Roasted Meatballs

Chicken Marsala, Cremini Mushrooms, Roasted Tomato & Crispy Basil

Lemon Garlic Broccolini

Toasted & Buttered Garlic Bread

DESSERT

Tiramisu | Mini Cannoli

BUFFET ENHANCERS

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

Sausage Peppers and Onion | Shrimp Scampi
Cheese and Pepperoni Pizzas

ASIAN SATURDAY

Coconut Curry Soup

Red Curry, Potato, Carrot, Ginger and Coconut Milk

Chopped Asian Salad

Nappa 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 Leche | Vietnamese Coffee Tiramisu

BUFFET ENHANCERS

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

Sweet n' Sour Pork with Pineapple and Peppers,
Spring Vegetable Chow Mein | Green Curry Chicken





SUNDAY ROAST

Butternut Squash Bisque

Buttered Croutons, Pepitas and Black Pepper

Spinach Salad

Maple Bacon, Boiled Egg, Cremini Mushroom and Shallot, Balsamic Vinaigrette and 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 with 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 - 39

Includes Bottled Water, Whole Fruit, Chips, Jumbo Chocolate Chip Cookie, Potato Salad or Pasta Salad and Condiments.

Includes 2 Selections | **+2 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, Diced Tomatoes, Caesar Dressing and Parmesan Cheese

*Upgrade the look of your boxed lunch **+4 per Box**





RECEPTION



HORS D'OEUVRES

\$100 per Hour for Butler Passed Service

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
Double Cut 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

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, Chipotle Aioli	72 per Dozen
American Wagyu Slider with American Cheese	72 per Dozen

Beef Barbacoa Taquitos	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, Remoulade Sauce	80 per Dozen
Beef Tenderloin with Gorgonzola Wrapped in Bacon	80 per Dozen
Mini Beef Wellington	80 per Dozen

RECEPTION DISPLAYS

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

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

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

Vegetable Crudités - 18 per Guest
Buttermilk Ranch and Hummus

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

Cured Meats Grazing Board - 23 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 and 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

Chocolate Extravaganza Display - 23 per Guest

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

RECEPTION SPECIALTY STATIONS

Reception Pricing is Based on a One Hour Service Time
Minimum of Three Stations for a Dinner

Time and per Guest. Minimum of 35 Guests.
Attendant Required - 75 per Hour.

PASTA STATION - 18

Pasta Selections

Three Cheese Tortellini | Penne | Cavatappi

Sauce Selections

Marinara | Alfredo

Toppings

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

Served with Garlic Bread, Pepper Flakes and Parmesan Cheese

Add Chicken **+4 per Guest**

Meatballs **+5 per Guest**

Add Shrimp **+6 per Guest**

MASHED POTATO STATION - 18

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

SLIDERS STATION - 21

Crab Cakes with Remoulade

Cheeseburger with Green Onion Mayonnaise

Pulled Pork with Bread and Butter Pickle

All Served with House-Made Chips

WALKING TACOS BAR - 20

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

Add Chicken Tinga **+4 per Guest**

Add Taco Meat **+4 per Guest**

Add Shrimp **+6 per Guest**

RAMEN BAR - 20

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 - 20

Classic Mac and Cheese made with Wisconsin Cheddar

Proteins - Choice of 2

Smoked Bacon | Roasted Chicken Breast | Diced Ham

Toppings

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

Add Lobster **+10 per Guest**

Add Barbecue Pulled Pork **+5 per Guest**

Add Garlic Shrimp **+6 per Guest**

ICE CREAM SOCIAL - 19

Vanilla Ice Cream, Chocolate and Caramel Syrups, Chocolate Chips, M&Ms®, Crushed OREOs®, Sprinkles, Whipped Cream, Cherries





RECEPTION CARVING STATIONS

Reception Pricing is Based on a One Hour Service Time
Attendant Required - 125

Sage Roasted Turkey Breast - 15

Served with Cranberry Mayonnaise and Rolls

Maple Glazed Bone - In Virginia Ham - 15

Served with Rolls and Dijon Mustard

Porchetta Roast - 17

Herbs and Sea Salt Crusted, served with Rolls, Au Jus and Horseradish Cream

Salmon Wellington - 250 Each

En Croute with Wild Mushrooms and Spinach, Served with Dill Cream Sauce

Roasted Beef Tenderloin - 325 Each

Served Medium with Sautéed Mushrooms, Béarnaise Sauce and Rolls

Salt & Herb Crusted Prime Rib - 375 Each

Served Medium with Creamy Horseradish and Au Jus

Virginia-Style Crab Boil - 85

A feast straight from the bay - Steaming Blue Crabs (seasonal), Clams, Shrimp, Sweet Corn, Hearty Potatoes, and Savory Sausage tossed in our Signature Spice Blend and Butter.

Served hot and ready to crack, peel, and share!
Ideal for outdoor or family-style service.
Includes paper-lined tables, crab tools, wet wipes, and 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!***





DINNER



DINNER

PLATED DINNER SELECTIONS

All Entrees include Artisan Bread, Creamery Butter, Fresh Brewed Coffee and Hot Tea Service.

Minimum of 50 Guests.

Iced Tea available for 5 per Guest. Priced per Guest. Suitable seasonal substitutions may occur based on market conditions.

All Entrées include Selection of Soup or Salad and Dessert.

SALADS

Shaved Garden Salad

Mixed Greens, Cucumber, Carrot, Radish, Jewel Box Tomatoes, Kalahari Ranch

Baby Gem Caesar

Herb Croutons, Parmesan Reggiano, Garlic Caesar Dressing

Baby Iceberg Wedge

Jewel Box tomatoes, Shaved Red Onions, Chopped Egg, Chipped Blue Cheese, Chopped Bacon, Red Wine Vinaigrette, Danish Blue Cheese Dressing

Spinach Salad

Baby Spinach with Bacon, Walnuts, Aged Wisconsin Cheddar, Boiled Egg, Shaved Shallot, Bacon Vinaigrette

Heirloom Tomato & Mozzarella Salad

Petite Greens, Jewel Box Tomatoes, White Balsamic, Basil Vinaigrette

SOUPS

Roasted Tomato Soup

Cheddar Croutons, Garlic, Basil Oil

Butternut Squash Bisque

Buttered Croutons, 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 Entree **+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 and Beef Demi, Garlic Mashed Potatoes, Crispy Spinach and Lemon Asparagus

Stuffed Chicken Breast - 70

Boursin Cheese, Sun Dried Tomato Stuffing, Herb Roasted Marbel Potatoes

Grilled Duroc Pork Chop - 72

Caramelized Apple Demi-Glace, Mashed Sweet Potatoes, Roasted Greenbeans with Red Onions and 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 Haricot Vert, 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 and Garlic Whipped Potatoes, Blistered Tomato and Scallions

Chianti Braised Short Rib & Garlic Roasted Shrimp - 107

Parmesan Polenta, Brown Butter Broccolini, Braising Reduction, Crispy Spinach





PLATED DESSERTS

Select One

Cashew Florentine Cup

Filled with Seasonal Berries and Strawberry Sauce

Chocolate Mousse Crunch

Dark Chocolate Ganache, Praline Crunch, Coffee Sauce

Almond Amarena Torte

Almond Cake Baked with Amarena Cherries and Frangelico Sauce

Limoncello Mascarpone Cheesecake

Citrus Crumble and 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

DINNER BUFFETS

All buffets include Artisan Bread, Creamery Butter, Fresh Brewed Coffee, and Hot Tea Service. 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 25 Guests.

Select One Soup and One Salad or Two Salads.

Dessert Minis included.

Select Two Entrees, One Startch, One Vegetable - **85 per Guest**

Select Three Entrees, Two Startch, Two Vegetable - **95 per Guest**

Select Four Entrees, Two Startch, Two Vegetable - **100 per Guest**



SOUPS

Roasted Tomato Soup

Cheddar Croutons, Cream, Basil Oil

Butternut Squash Bisque

Buttered Croutons, Pepitas and Black Pepper

She Crab Soup +4 per Guest

Virginia Crab, Cream, Dry Sherry, Croutons and Chives

Corn Tortilla Soup

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

White Bean Tuscan Soup

Spinach, Cannellini Beans, Double Cream, Crushed Red Pepper, Carrots and Celery

SALADS

Shaved Garden Salad

Mixed Greens, Cucumber, Carrot, Radish, Jewel Box Tomatoes and Kalahari Ranch

Baby Gem Caesar

Herb Croutons, Parmesan Reggiano, Garlic Caesar Dressing

Chopped Baby Iceberg Wedge

Jewel Box Tomatoes, Shaved Red Onions, Chopped Egg, Chipped Blue Cheese, Chopped Bacon, Red Wine Vinaigrette and Danish Blue Cheese Dressing

Full Salad Bar **+8 per Guest**



ENTREES

Tuscan Gnocchi

Potato Gnocchi, Sun dried Tomato Cream, Asparagus, Garlic Spinach, Basil Chili Oil

Sortino's Lasagna Bolognese

Fresh Pasta, Veal, Beef and Pork, Whipped Ricotta, Mozzarella and 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

VA 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, Sauteed Peaches and Pan Jus

Tidewater Pulled Pork

Slow Smoked Pork Butt, Apple Cider Vinegar and Stone Ground Mustard

Miso Glazed Salmon

Yuzu Cream Sauce, Shaved Lemon, Toasted Nori, Sesame Seeds

Blackened Red Fish

Creole Cream Sauce, Diced Peppers and Roasted Tomatoes

Pot Roast Jardinière

Root Vegetables, Pan Gravy, Fresh Rosemary and Thyme

Chianti Braised Short Ribs

Pearl Onions, Root Vegetables, Roasted Tomato, Crispy Onion Gremolata

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 and Mint Financier, Lime Curd, Italian Meringue

Chocolate Delight Ganache Cake

Chocolate Roulade Cake, Milk Chocolate Ganache

Chef Themed or Personalized Dessert +2 per Guest

SELECTION OF VEGETABLES

Select One

Mixed Vegetables

Garlic Green Beans

Grilled Asparagus with Blistered Tomatoes

Honey Glazed Bacon Brussel Sprouts

Chef's Selection of Seasonal Farm Fresh 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

CHILDREN'S MENU

PLATED

Chicken Tenders - 18

Macaroni and Cheese, Carrot Sticks with Ranch Dressing, Chocolate Chip Cookie, Milk

Cheese Pizza - 18

Carrot Sticks with Ranch Dressing, Chocolate Chip Cookie, Milk

Cheeseburger - 18

Tater Tots, Carrot Sticks with Ranch Dressing, Chocolate Chip Cookie, Milk



BEVERAGE



BEVERAGE

UNLIMITED HOST - SPONSORED BAR

Priced per Guest.

125 Bartender Fee. 1 per every 75 Guests.

ONE HOUR

Beer, Wine, & Soda 15

Resort Brands 20

Premium Brands 25

TWO HOURS

Beer, Wine, & Soda 25

Resort Brands 30

Premium Brands 35

Consumption or Cash Bar

Consumption and Cash bars have a minimum revenue requirement of 400. 125 Bartender Fee; 1 per every 75 Guests. Consumption Bars are a per drink charge. Cash Bar prices include tax.

Domestic Beer 8

Craft & Imported Beer 9

House Wine 9

Hard Seltzers 8

Resort Brand Spirits 10-12

Premium Brand Spirits 12-16

Soft Drinks 4

Non-Alcoholic Beer 7

Bottled Water 4

Juice 4

HALF BARREL OF BEER

Domestic 500

Import 600 & up

Craft 600 & up

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

SPIRITS

RESORT BRANDS

Rum - Cruzan Light

Bourbon - Evan Williams

Scotch - Dewars

Brandy - Korbel

Vodka - New Amsterdam

Gin - Gordon's

Tequila - Sauza Gold

PREMIUM BRANDS

Rum - Bacardi

Rum - Captain Morgan

Bourbon - Makers Mark

Scotch - Johnny Walker Black

Brandy - Korbel

Whiskey - Jack Daniels

Whiskey - Crown Royal

Vodka - Titos

Gin - Tanqueray

Tequila - Don Julio Blanco

BEER SELECTIONS

Domestic

Miller Lite | Blue Moon | Yuengling | Michelob Ultra

Imports

Corona | Heineken



HOUSE WINES

TIER ONE

9 per Glass | 36 per Bottle

Wycliff Brut - Sparkling

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

La Marca Prosecco - Sparkling

TIER TWO

12 per Glass | 48 per Bottle

Bonanza - Cabernet Sauvignon

Sea Sun - Pinot Noir

Mer Soleil - Chardonnay

Maso Canali - Pinot Grigio

Risata d'Asti - Moscato

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

WHITE & ROSÉ

Virginia BQT 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 Cliquot - Champagne 135

RED

Sea Sun - Pinot Noir 48

Siduri - Pinot Noir 64

Daou - Pessimist, Red Blend 52

Decoy by Duckhorn - Merlot 60

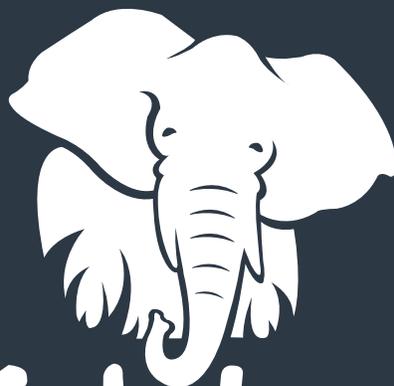
Bonanza - Cabernet Sauvignon 48

Justin - Cabernet Sauvignon 68

Quilt - Cabernet Sauvignon 80

Caymus - Cabernet Sauvignon 175





Kalahari[®]

RESORTS & CONVENTIONS