

# *Banquet Menu*

## *2010*



Spotswood Country Club  
1980 Country Club Road  
Harrisonburg, Va 22802

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Let Spotswood Country Club dazzle your palate and ease you into a stress-free special event. From tasty little hors d'oeuvres to carefully prepared gourmet meals, our professional staff is here to help.

We are pleased to offer a wide range of menu selections for your special event. We will work with you to arrive at exactly the menu you wish to serve your guests.

We offer three styles of service, Action Stations, Buffet, and Table Service. Hors d'oeuvres can be butler served, stationary or both. Action Station and Buffet service can be adjusted to serve the salad course at your table.

We are happy to assist you with any special needs you may have, such as ice carvings, cloth overlays, chair covers, special linen colors, or any other item needed for your event.

We welcome the opportunity to help you express your style of hospitality to your guests.

Sincerely,

Greta K. Willis

Clubhouse Manager

540-433-2659

spotswoodevents@comcast.net

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# Banquet Guidelines

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## Non Member Events

Members sponsoring an event for friends or clients do not have to be in attendance, however, the member is responsible for all guests to abide by the Club Rules and Regulations. Non Member/Non Sponsored hosts please refer to item # 7 in the Terms & Conditions.  
All events must stay confined to the reserved area.

## Menu Selection

The items appearing on this menu are suggestions only. Spotswood Country Club will be happy to assist you in tailoring a menu to your liking. You may choose up to two entrees for a sit-down meal. When selecting two entree choices, an additional charge of \$ 1.50 per person will be added. Courses before and after the entrees are limited to one selection. The host/hostess must provide identification for each guest designating which entree has been selected. (Example: color-coded place cards, name tags, etc.)

## Room Rental for Non -Members

<b>Blue Ridge Ballroom</b>	<b>\$ 600.00</b>
<b>1/3 Blue Ridge Ballroom</b>	<b>\$ 250.00</b>
<b>2/3 Blue Ridge Ballroom</b>	<b>\$ 400.00</b>
<b>Spotswood Grill Room</b>	<b>\$ 100.00</b>
<b>Shenandoah or Allegheny Room</b>	<b>\$ 75.00</b>

## Deliveries

All decorations, deliveries and shipped materials for your event require prior arrangements and approval through the Club Management for proper acceptance and storage.  
Set-up and decorating time lines must be approved by Club Management.

## Other Services

Selected choice of linen colors  
Votive candles  
Tapered candles  
10" Round mirrors for table centerpieces  
Complimentary large parking area  
(Valet Service Available at additional cost)  
Changing facilities available, additional fees apply

Prices are based on a 5 hour function. Additional hour available \$350.00

There is a \$20.00 per person food minimum for all evening functions.

## Thank you

We thank you for giving us the opportunity to make your special event the one to remember. All of the menu selections are only suggestions and we are more than happy to help you make additional choices to insure that your event is done right for you!

# Terms & Conditions

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- 1.. A deposit in the amount of the room rental is required within 14 days from the time of the reservation in order to confirm your request for a private function room. Should it become necessary for you to cancel this reservation, this deposit is non-refundable.
- 2.. In the event the host cancels the function giving less than one week notice, cost incurred by the Club in loss of business, purchases, preparation and administrative costs will be billed to and be the responsibility of the host of the function. This charge will be based on approximately one-third of the estimated costs of the function plus the deposit.
- 3.. In the event the Club must be closed for reasons beyond our control, all attempts will be made to reschedule the event at the soonest time available to both the Club and the Host. Should the Club be open for business and the Host makes the decision to cancel the function the day of the function, the Host will be responsible for full payment of the estimated cost.
- 4.. The number of guests stated on this agreement is subject to adjustment by the patron until 72 hours prior to the date of the affair. Upon adjustment of the agreement, either that number of guests or the minimum stated on this agreement (whichever is greater) will be considered the absolute minimum.
- 5.. A service charge of 20% and the required 5% Virginia Sales tax and 6% Harrisonburg Meals tax, will be added to all food and beverages charges.
- 6.. The prices are subject to change within 30 days of the scheduled function.
- 7.. The Club policy for payment of private functions held at the Club by a non-member/non-sponsored Host are as follows: (1) The Nonrefundable deposit is required within 14 days of your request to guarantee your date. (2) A Security Deposit of \$1000.00 is due no later than 30 days prior to event date. Security Deposit will be returned within 2 business days after the event providing no damages are incurred and payment has been received in full. (3) 50% payment of the estimated cost for the function will be made 2 weeks prior to the event date. (4) The final bill or payment is due at the end of the function; final payments are to be made by Visa, MasterCard or Cash Only.
- 8.. No food and/or beverage other than those of Spotswood Country Club may be brought onto the premises, with the exception of a wedding cake.
- 9.. The Health Department regulations do not allow the removal of leftover food and beverages from the Club premises following your function. The Health Department prohibits Bare Feet in the Clubhouse.
- 10.. The patron will be responsible for any damage to the building, the Spotswood Country Club's equipment, decoration, or fixtures which may have been lost or damaged during the affair due to the activities of the guest. The Country Club will be held harmless by the patron for any loss of or damage to equipment, decoration or fixtures of the third party if the affair is held on any premises other than the Spotswood Country Club premises. The Country Club will not be held responsible for any loss of or damage to any equipment, decorations, or fixtures where the Spotswood Country Club is not negligent.
- 11.. The Club is private, secular institution and makes no affirmation of any particular religious faith. Therefore, in order to maintain this position and not infringe upon members' and guests' own beliefs, any anticipated religious content in an event must be pre-authorized with management.
- 12.. The person executing this agreement expressly represents that he or she is over the 18 years of age.
- 13.. The person executing this agreement will be held responsible for the guests following all club rules and policies, including dress code; business attire is appropriate (No Denim, No T-Shirts, and No Bare Feet allowed). The Club Management reserves the right to define what is appropriate.
- 14.. The Club does not permit the throwing of rice or birdseed inside our building or outside on Club property including parking areas. All decorations and accessories provided for your function are to be removed at the end of the event. Storage fee may apply for any items left for future pick up. Any confetti – streamer type throws used for the Bride & Groom departures are your responsibility to arrange for clean up at the end of the event or be subject to a \$200.00 cleaning fee.

# Breakfast

## THE SPOTSWOOD CONTINENTAL

Chilled Fruit Juices  
Sliced Fresh Fruit Platter  
(add \$ 3.25 per person)  
Breakfast Bakery Display  
Served with Butter and Fruit Preserves  
Select Two of the Following:  
English Muffins  
Bagels  
Coffee Cake  
Mini Muffins  
Mini Croissants  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
**\$ 5.75 per person**

## THE SPOTSWOOD TRADITIONAL BUFFET

Chilled Fruit Juice  
Scrambled Eggs  
Bacon and Sausage  
Breakfast Potatoes  
Biscuits and Gravy  
Sliced Fruit  
Breakfast Breads  
Coffee and Tea  
**\$ 8.25 per person**

## THE SPOTSWOOD EXECUTIVE BUFFET

Chilled Fruit Juice  
Scrambled Eggs  
Bacon and Sausage  
Breakfast Potatoes  
Biscuits and Gravy  
Sliced Fruit  
French Toast or Pancakes  
Breakfast Breads  
Coffee and Tea  
**\$10.50 per person**

# *Breakfast*

## **PLATED TRADITIONAL BREAKFAST**

Scrambled Eggs, Bacon or Sausage, Breakfast Potatoes  
Breakfast Breads, Chilled Fruit Juice, Coffee and Tea

**\$ 7.75 per person**

## **BREAKFAST CROISSANT**

Croissant Filled with Ham, Scrambled Eggs & Cheese sided with Potatoes

**\$7.95 per person**

## **FRENCH TOAST OR PANCAKES**

Bacon or Sausage  
Served with Warm Maple Syrup & Whipped Butter

**\$ 7.95 per person**

## **EGGS BENEDICT**

Traditional Eggs Benedict served with Bacon or Sausage and Breakfast Potatoes

**\$ 9.25 per person**

## **ALA CARTE**

Assorted Mini Muffins and Mini Croissants - <i>with butter and fruit preserves</i>	\$14.00 per dozen
Bagels or English Muffins - <i>with butter, cream cheese and fruit preserves</i>	\$14.00 per dozen
Sliced Coffee Cake	\$ 1.95 per person
Assorted Italian Biscotti	\$16.00 per dozen
Low Fat Yogurt in Assorted Flavors	\$ 1.50 per person

# Luncheons

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## ENTREES

All luncheon entrees include a choice of soup du jour, fresh fruit cup or small house salad, vegetable and starch, ( page 18 ) rolls & butter and coffee and tea.

### Beef

7 oz. English Cut of Prime Rib (20 person minimum)	\$ 14.95
Sliced Roast Tenderloin	\$ 16.95
6 oz. Filet Mignon	\$ 19.50
Stir Fry Beef - <i>with crisp Chinese vegetables and rice</i>	\$ 11.95
Beef Stroganoff over Egg Noodles	\$ 11.95
Beef Bourguignon - <i>with onions and mushrooms over rice or egg noodles</i>	\$ 12.95
Chili Beef Taco Salad	\$ 11.95
London Broil	\$ 13.50
Roast Top Round of Beef Jardinière	\$ 13.50

### Chicken

Chicken Crepes with Supreme Sauce	\$ 11.95
Broiled Chicken Breast with Lemon Caper Sauce	\$ 11.95
Chicken Maurice - <i>with sautéed artichokes and dill sauce</i>	\$ 11.95
Chicken a la Orange - <i>in a light citrus sauce</i>	\$ 11.95
Tuscany Chicken Breast – <i>prosciutto, provolone cheese and herbed cream sauce</i>	\$ 12.95
Stir-Fry Chicken - <i>with crisp Chinese vegetables and rice</i>	\$ 11.95
Chicken Dijonnaise - <i>with a tangy mustard sauce</i>	\$ 11.95
Chicken Florentine - <i>with fresh spinach</i>	\$ 11.95
Chicken ala King – <i>over puff pastry</i>	\$ 11.95
Chicken Marsala— <i>with fresh mushrooms</i>	\$ 11.95

### Other Selections

Broiled Salmon Filet	\$ 13.95
Spinach and Mushroom Quiche - <i>with fresh fruit</i>	\$ 10.95
Shrimp and Asparagus Quiche- <i>with fresh fruit</i>	\$ 10.95
Quiche Lorraine - <i>with fresh fruit</i>	\$ 10.95
Vegetarian Plate - <i>fresh steamed vegetables topped with broiled tomato</i>	\$ 10.95
Fettuccini Alfredo or Marinara - <i>with broccoli, mushrooms, carrots and cauliflower</i>	\$ 10.95
Seafood Newburg – <i>over puffed pastry or rice</i>	\$ 14.50

# Luncheons

## MID-DAY BUFFET

### The Perfect Lunch Break for Meetings

A minimum of 20 people is required for a luncheon buffet.  
Buffet includes rolls & butter, brownies or cookies and coffee & tea.  
You may add a sliced fresh fruit platter for \$ 3.25 per person.

#### I

### Soup and Salad Bar

\$ 11.95 per person

Soup du Jour

Mixed Greens with Garden Vegetables and Assorted Accompaniments

#### II

### Soup and Sandwich Bar

\$ 12.95 per person

Soup du Jour

Turkey, Ham and Roast Beef with Sliced Cheeses, Assorted Breads and Condiments  
Chips and Your Choice of Redskin Potato Salad or Pasta Salad

## SPOTSWOOD LUNCH BUFFETS

All lunch buffets include a soup and salad bar, choice of entrée, choice of starch and vegetable (page 18 ), rolls & butter and coffee & tea.  
A minimum of 20 people is required for a lunch buffet.

#### Entrees:

Pasta Primavera with Julienne Chicken

Pasta with Marinara and Vegetables

Pasta with Marinara, Chicken and Vegetables

Pasta with Chicken, Artichoke Hearts, Leeks and Roma Tomatoes

Baked Lasagna

Chicken Marsala

Chicken Piccata

Fried Chicken

Lemon Pepper Catfish with Spinach Pernod

Top Round with Gravy

Meat Loaf

Turkey with Stuffing and Gravy

**\$ 12.75 One Entrée Selection**

**\$ 14.25 Two Entrée Selection**

# Luncheons

## SALAD ENTREES

All salad entrees include soup du jour

Grilled Chicken Caesar	\$ 11.95
Grilled Tuna Caesar	\$ 12.95
Chef Salad - <i>with julienne smoked turkey, smoked Gouda and ham</i>	\$ 10.95
Chicken Salad - <i>served in a melon ring with sliced fresh fruit and date nut bread</i>	\$ 10.95
Grilled Chicken Salad <i>with apples, walnuts, crumbled blue cheese and mandarin orange segments</i>	\$ 10.95
Grilled Salmon- <i>over field greens with crab cucumber relish</i>	\$ 14.50

## SANDWICHES

All sandwich entrees include soup du jour, fresh fruit garnish and chips .

Served on breads of your choice including bagels, croissants, and flavored tortilla wraps.

Ham and Swiss cheese on a Croissant	\$ 9.95
Turkey and Swiss cheese on a Croissant	\$ 9.95
Chicken Salad on a Croissant	\$ 9.95
Hot Open Face Tuna Melt on English muffin with Swiss Cheese	\$ 10.95
Hot Open Faced Crab Melt on an English muffin with Swiss cheese	\$ 12.50

# Hors D'oeuvres

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## HOT

*priced per person/per hour*

Oysters Rockefeller	\$ 4.25
Coconut Shrimp	\$ 4.25
Mini Crab Cakes	\$ 4.25
Coconut Chicken	\$ 3.75
Sesame Chicken	\$ 3.25
Meatballs in Red Sauce	\$ 3.25
Swedish Meatballs	\$ 3.25
Water Chestnuts Wrapped in Bacon	\$ 3.25
Chicken Wings	\$ 3.25
Spring Rolls	\$ 3.25
Shaomi with Sweet Sauce and Spicy Mustard Sauce	\$ 3.25
Pot Stickers with Sweet Sauce and Spicy Mustard Sauce	\$ 3.25
Stuffed Mushrooms with Spinach	\$ 3.25
Stuffed Mushrooms with Sausage	\$ 3.25
Stuffed Mushrooms with Crab Imperial	\$ 3.75
Petite Quiche Lorraine	\$ 2.95
Petite Spinach Quiche	\$ 2.95
Beef Kabobs	\$ 3.50
Chicken Kabobs	\$ 3.50
Crab Puffs	\$ 3.95
Brie Baked in Puffed Pastry Display (serves 20)	\$49.00
Scallops wrapped in bacon	\$ 3.95
Rumaki – chicken livers wrapped in bacon	\$ 2.95

## COLD

*Priced Per Person*

Crisp Garden Fresh Vegetable Platter with Dip	\$ 2.75
Assorted Cheese Platter with Crackers	\$ 3.25
Sliced Fresh Fruit Platter with Yogurt Dip	\$ 3.25
Jumbo Gulf Shrimp (per shrimp)	\$ 2.35
Belgian Endive with Herbed Cheese	\$ 2.95
Cucumber Rounds with Shrimp and Herbed Cheese	\$ 3.25
Genoa Salami Horns with Herbed Cheese	\$ 2.95
Asparagus Spears Wrapped in Proscuitto	\$ 3.50
Assorted Tea Sandwiches Tuna Salad, Chicken Salad and Ham Salad	\$ 3.25
Artichoke and Roasted Tomato Crostini	\$ 3.25
Smoked Salmon and Cream Cheese Pinwheels	\$ 3.75

# Spotswood Dinner Buffet

## Dinner Buffet

Our dinner buffet is designed to allow your guests a selection for their entrée, Our buffet consists of a Salad Bar with rolls and butter, Carved Prime Rib, Pasta with 2 sauce choices, a Chicken selection of your choice, and starch and vegetable

### Salad Station

Mixed Green selections with garden vegetables and assorted accompaniments including dinner rolls and butter

### Carved Prime Rib of Beef

Chef attended Prime Rib Carving Station

### Carved Tenderloin

Add \$4.50 per person

### Penne Pasta

With Marinara and Alfredo sauce

### Choice of one Chicken Entrée

#### Chicken Cordon Bleu

stuffed with ham and swiss cheese

#### Chicken Corinthian

stuffed with proscuitto, spinach and ricotta cheese

#### Chicken Marsala

with fresh mushrooms

#### Chicken Piccata

with a light lemon sauce

#### Chicken Parmesan

topped with marinara sauce

#### Roasted Turkey

with old fashion dressing and fresh cranberry sauce

### Choice of one Starch

From page #18

### Choice of one Vegetable

From page #18

Includes a self-serve beverage station with coffee, tea and iced tea.  
You may add an additional entrée for an additional \$4.25 per person  
Attendant fee of \$50.00 per carving station.

**\$24.50 per person**

For Dessert Selections please refer to page # 16

# **ACTION STATIONS**

Action stations are a nice alternative to the traditional buffet or plated sit down dinner. By using action stations it allows your guest to make their way around the room and socialize at the same time. Works well with a combination of Action Stations and Hors d' Oeuvres.

All actions stations require an attendant fee of \$50.00 per attendant.

Minimum 25 people required for all action stations

## **Pasta Station**

\$4.25 per person

Includes penne pasta and tortellini, with marinara or alfredo sauce.

Pasta prepared to order with an array of vegetables to choose from.

Add Chicken \$1.50/pp Add Shrimp \$2.00/pp Add Sausage \$1.25/pp

## **Mexican Taco/Fajita Station**

\$8.25 person

Build your own tacos and fajitas

## **Beef Carving Station**

( sandwich set up, with dollar rolls and condiments )

Top Round of Beef

\$4.25 per person

Filet Mignon

\$8.25 per person

## **Turkey Carving Station**

(sandwich set up, with dollar rolls and condiments )

\$3.75 per person

## **Ham Carving Station**

(sandwich set up, with dollar rolls and condiments )

\$3.95 per person

## **The Mashed Potato Bar**

\$4.50 per person

Mashed potatoes and Sweet Mashed potatoes scooped into Martini glasses for you to accessorize with all the fixings

## **Oriental Stir Fry**

\$8.95 per person

Chef will prepare stir fried Chicken, Beef, or Shrimp

with oriental vegetables and fried rice served with

sweet & sour, hoisin, or teriyaki sauce

# Limited Menus

Available for parties of 10—20 people  
With a private dining room  
Room rental rates apply (if applicable)

Each one of our limited menus are prepared with selections that you would like to have your guests choose from. Please pick three items from the list below. We do recommend a nice balance of Beef, Fish and Chicken. A vegetarian plate is always available.

Each menu is printed and placed at the table setting for your guests to make their own selection. The menus can be printed with and without prices, any special wishes or announcements.

Each Entrée will include small house salad, additional salad choices available on page 18, Chef's choice starch and vegetable for the evening.  
Specialty desserts are available, with an additional charge, see page 16

## Beef

Sliced Roast Tenderloin - <i>with mushroom Madeira sauce</i>	\$ 22.95
Roast Top Round of Beef Jardiniere	\$ 18.50
10 oz. New York Strip	\$ 21.50
8 oz. Filet Mignon - <i>with side of mushroom Madeira sauce or Bernaise sauce</i>	\$ 27.00
6 oz. Filet Mignon	\$ 21.50
10 oz. Broiled Veal Chop	Market

## Chicken

Chicken Wellington - <i>served in puffed pastry with mushroom duxelle</i>	\$ 20.50
Chicken Cordon Bleu - <i>stuffed with ham and Swiss cheese</i>	\$ 18.95
Chicken Corinthian- <i>stuffed with Prosciutto, spinach and ricotta cheese</i>	\$ 18.95
Chicken Marsala - <i>with fresh mushrooms</i>	\$ 18.50
Chicken Piccata - <i>with a light lemon sauce</i>	\$ 18.95
Chicken Parmesan - <i>topped with marinara sauce</i>	\$ 18.95
Broiled Chicken Breast with Lemon Caper Sauce	\$ 18.95
Cornish Game Hen Stuffed with Wild Rice	\$ 20.95
Roasted Turkey – <i>with old fashion dressing and fresh cranberry sauce</i>	\$ 17.95

## Seafood

Grilled Halibut Filet	\$ 22.95
Broiled Salmon Filet	\$ 19.50
Grilled Tuna Steak	\$ 19.95
Shrimp Scampi	\$ 20.50
Broiled Filet of Flounder – <i>stuffed with crab imperial</i>	\$ 24.50

## Combinations and Other Selections

Chicken and Shrimp Oscar - <i>with asparagus and hollandaise sauce</i>	\$ 22.95
6 oz. Filet Mignon and Three Shrimp Scampi	\$ 24.95
6 oz. Filet Mignon and Chicken Marsala	\$ 23.50
Vegetarian Plate - <i>fresh steamed vegetables topped with broiled tomato</i>	\$ 14.50
Chicken Imperial – <i>chicken breast stuffed with crab imperial</i>	\$ 22.95

## ENTREES

### PLATED TABLE SERVICE

All dinner entrees include house salad (other salad choices on page 18), selected vegetable, starch choices (page 18), rolls & butter, coffee & tea.. You may substitute an additional vegetable selection for the starch choice.

#### Beef

10 oz. Cut of Prime Rib (10 person minimum)	\$ 19.95
Sliced Roast Tenderloin - with mushroom Madeira sauce	\$ 22.95
Roast Top Round of Beef Jardinière	\$ 18.50
10 oz. New York Strip	\$ 21.50
8 oz. Filet Mignon -	\$ 27.00
6 oz. Filet Mignon	\$ 21.50
10 oz. Broiled Veal Chop	Market Price

#### Seafood

Grilled Halibut Filet	\$ 22.95
Broiled Salmon Filet	\$ 19.50
Grilled Tuna Steak	\$ 19.95
Shrimp Scampi	\$ 20.50
Broiled Filet of Flounder – stuffed with crab imperial	\$ 24.50

#### Chicken

Chicken Wellington - served in puffed pastry with mushroom duxelle	\$ 20.50
Chicken Cordon Bleu - stuffed with ham and Swiss cheese	\$ 18.95
Chicken Corinthian- stuffed with Proscuitto, spinach and ricotta cheese	\$ 18.95
Chicken Marsala - with fresh mushrooms	\$ 18.50
Chicken Piccata - with a light lemon sauce	\$ 18.95
Chicken Parmesan - topped with marinara sauce	\$ 18.95
Broiled Chicken Breast with Lemon Caper Sauce	\$ 18.95
Cornish Game Hen Stuffed with Wild Rice	\$ 20.95
Roasted Turkey – with old fashion dressing and fresh cranberry sauce	\$ 17.95

#### Combinations and Other Selections

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6 oz. Filet Mignon and Chicken Marsala	\$ 23.50
Vegetarian Plate - fresh steamed vegetables topped with broiled tomato	\$ 14.50
Chicken Imperial – chicken breast stuffed with crab imperial	\$ 22.95

## Desserts

Assorted Flavored Ice Cream with topping - additional \$0.50	\$ 2.75
Premium Ice Cream with Wafer Cookie	\$ 4.25
Rainbow Sherbet	\$ 2.75
Parfait	\$ 3.75
Brownie Sundae	\$ 4.50
Chocolate Mousse	\$ 4.25
Assorted Homemade Pies with ice cream - additional \$1.00	\$ 3.50
Homemade Rice Pudding	\$ 3.50
Pecan Ball with Chocolate Sauce	\$ 3.95
Assorted Torts and Cakes	\$ 4.95
Assorted Cheese Cakes	\$ 4.95
White Chocolate Mousse with raspberry sauce	\$ 4.95
Homemade Apple Dumplings with Apple Brandy Sauce	\$ 4.95
Chocolate Cup with Ice Cream	\$ 4.75
Tiramisu	\$ 4.95
Chocolate Dipped Strawberries	\$ 1.60 each
Truffles and Petite Fours	\$ 1.75 each
Chocolate Fountain ( call for further details )	

## Cocktail Service Guidelines

Persons under twenty-one (21) years of age may NOT consume alcoholic beverages, by State law. The management and staff reserve the right to refuse service to anyone under minimum age. Two forms of ID are required in Virginia. Also, service may be refused to anyone deemed to having too much! **The bartenders are instructed not to serve any shots of any kind or back up drinks when the bar is closing.**

We are able to provide you with a full service bar in your room. Bar pricing has two options. **OPEN BAR**, which is applied to your bill or a designated persons bill, based on consumption, or a **CASH BAR** where your guests are responsible for their own drinks. A combination of an Open and a Cash bar can be arranged. One example would be an Open Bar ( beer & wine ) with a Cash Bar ( liquor ).

A bartender fee of \$60.00 per bartender will apply  
All in-room bars have a maximum time limit of five hours.  
We reserve to the right to close the bar if the manager on duty  
determines it necessary  
Pricing for all bars is as follows:

<b><u>OPEN BAR</u></b>	<b><u>CASH BAR</u></b>
Rail \$ 4.00	Rail \$ 5.25
Call \$ 5.00	Call \$ 6.50
Premium \$ 5.50	Premium \$ 7.00
Top \$ 6.50	Top \$ 8.00
Super \$ 8.50	Super \$ 11.00
Bottled Beer \$ 3.25	Bottled Beer \$ 4.25
Import Beer \$ 4.00	Import Beer \$ 5.25
House Wine \$ 4.00	House Wine \$ 5.00
Premium Wine \$ 5.50	Premium Wine \$ 7.00
Soda \$ 1.50	Soda \$ 2.00

## Wines by the Bottle

Bottles of wine may be ordered and placed on individual tables allowing your guests to select for themselves for a set price. This is a great option for your guests who enjoy wine, as well as a controlled cost for your budget. Generally we recommend a White wine and a Red wine for each table to start. Bottle pricing does not apply to wines served from the In-Room bar.

House Wines \$18.00 per bottle  
( Chardonnay, Cabernet, Merlot and White Zinfandel )  
Extensive wine list available for additional selections

### Champagne

House Selection	\$18.00 per bottle
Champagne Punch	\$26.00 per gallon (3 gal min)
Non-Alcoholic Sparkling Cider	\$12.00 per bottle

# Accompaniments

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## SALADS

Select One

**Fresh Mixed Greens**  
with your choice of dressing

**Spinach Salad**  
topped with walnuts, mandarin orange slices and poppy seed dressing  
(add \$1.50 per person)

OR topped with chopped egg, sliced mushrooms and warm bacon dressing  
(add \$1.50 per person)

**Caesar Salad**  
with freshly grated Parmesan cheese and homemade croutons  
(add \$1.50 per person)

## STARCH

Select One

Baked Potato  
Buttered Redskin Potatoes with Parsley  
Sliced Roasted Potato  
with cracked peppercorns  
Roasted Redskin Potatoes  
with rosemary & garlic  
Au Gratin Potato  
Linguine  
Rice Pilaf  
Wild Rice Pilaf  
Duchesse Potato

## VEGETABLES

Select One

Green Beans with Julienne  
Red Peppers  
Green Beans Almondine  
Green Beans Country Style  
Baby Belgian Carrots  
Buttered Broccoli Spears  
Buttered Peas  
Peas with Pearl Onions or Mushrooms  
Zucchini & Yellow Squash  
with Red Peppers  
Cauliflower, Broccoli &  
Carrot Medley  
Asparagus with Hollandaise Sauce  
(in season, add \$1.25)