

The
Great Room
FOOD DRINKS FRIENDS

Please enjoy perusing our event menus below. Keep in mind that in addition to these popular selections, we are delighted to customize a menu for you.

Our Great Room is the perfect venue for Rehearsal Dinners, Engagement Parties, Breakfast or Sunday Brunch and a great spot to have Cocktails and Snacks or Full Meals anytime during your event festivities.

Please visit www.greatroom-restaurant.com
for more information on our Great Room restaurant



Cold Hors d' Oeuvres
(Minimum order of 25 pcs. Each)

“A” Category @ 1.50 per piece

Assortment of Mini Open Faced Sandwiches

Mini Phyllo Cup Filled with Chicken, Apple, Walnut & Tarragon Salad

Deviled Egg with Vegetable “Caviar” Confetti

Brandied Chicken Liver Mousse on Crouton

Country Pate Crostini with Grained Mustard and Cornichon

Salmon Tartare with Cucumber and Sesame

“B” Category @ 1.75 per piece

Smoked Salmon Rosettes with Golden Caviar and Crème Fraiche

Asparagus Bundles Wrapped with Black Forest Ham

Applewood Smoked Trout with Horseradish Mousse

Chilled Green Lip Mussel with Orange Mayonnaise

Prosciutto and Melon Wraps

Fresh Strawberries with Honey-Brie Mousse and Toasted Almonds



Hot Hors d' Oeuvres
(Minimum order of 25 pcs. Each)

“A” Category @ 1.50 per piece

Mini Tomato, Basil Pesto & Goat Cheese Tart

Portobello & Parmesan Puff

Mini Quiche Lorraine

Gougere (Mini Pate aux Choux & Swiss Puff with Almonds)

Spanikopita (Phyllo Triangle of Spinach & Feta)

Mini Onion and Walnut Tart

“B” Category @ 1.75 per piece

Warm Maryland Style Crab Cake with Remoulade

Wild Mushroom Duxelle Crostini

Fried Seafood Ravioli

Lobster and Red Pepper Crostini

Swedish Meatballs with Rich Brandied Gravy

Savory Curried Chicken Turnover

Teriyaki Sesame Chicken Satay

Chipotle Rubbed Steak Skewers



Party Platters

Seasonal Vegetable Platter: Assortment of Seasonal Vegetables
with a Trio of Dipping Sauces.

\$3.00 per person

Jumbo Spiced Gulf Shrimp Platter: Spiced Boiled Local Gulf
Shrimp with Cocktail Sauce and Lemon.

\$4.75 per person

Charcuterie Platter: Assortment of Country Pate, Prosciutto and
Salami Garnished with Olives, Cornichons and Croutons.

\$5.95 per person

Gourmet Chips N Dips: Assortment of Crab, Spinachoke, Hummus Dips
with Pita, Bagel and Tortilla Chips.

\$5.50 per person

Chilled Peppercorn Roast Tenderloin Platter: Roasted and Chilled Beef
Tenderloin Sliced and Served with Sandwich Garnishes and Cocktail Bread.

\$6.75 per person

“Build Your Own” Cocktail Sandwich: A Selection of Sliced Sandwich Meats and
Cheeses with Freshly Baked Cocktail Breads and Condiments.

\$2.95 per person

Smoked Salmon Platter: Smoked Salmon, Smoked Salmon Cream Cheese Pinwheels
and Smoked Salmon Mousse with Fresh Bread and Traditional Garnishes.

\$6.75 per person

Cellared Cheese Platter: Assortment of “Cellar” Style Aged Cheeses
With Water Crackers and Seasonal Fruits.

\$3.00 per person

Sliced and Whole Fruit Platter: Selection of Seasonal Fruits
Accompanied by Flavored Yogurt Dip.

\$3.50 per person

Baked Brie Encroute Platter: Warm Brie Wrapped in
Puff Pastry with Brown sugar, Apples and Walnuts
Garnished with Fresh Fruit and Croutons.

\$2.95 per person

Assorted Mini Dessert Platter:

Assorted Mini Pastries, Cookies and Fresh Fruits.

\$3.50 per person



Buffet Lunch / Dinner Menu Selections

Includes: Choice of 2 Entrees, Choice of 1 Vegetable & 1 Starch Preparations
Field Green Salad, Fresh Bread Basket and Butter
\$17.95 / \$21.95 per person

Chicken Chardonnay... Chicken Breast Stewed with Chardonnay,
Mushrooms, Leeks, Fresh Herbs and a Touch of Cream.

Beef Burgundy... A Hearty Beef Stew Simmered for Hours with Vegetables,
Mushrooms, Fresh Herbs and Burgundy Wine.

Shrimp and Scallop Pan Roast... Fresh Shrimp and Scallops Sautéed with
White Wine, Mushrooms, Leeks and Tomatoes finished with Cream and Fresh Herbs.

Stuffed Pork Loin... Boneless Pork Stuffed with Apples, Raisins and a Splash
of Aged Brandy Braised until Fork Tender and served with Pan Gravy.

Chicken or Beef Stir Fry... Asian inspired Chicken or Beef with lots of Fresh
Veggies, Shoots and Garlic. Stir fried in our own Blend of Sauces and Spices.

Chicken Florentine... Boneless Breast of Chicken Stuffed with Spinach,
Wild Mushrooms and Parmesan and served with a White Wine - Mustard Cream Sauce.

Smoked Virginia Style Pit Ham... Boneless Old-Fashioned Bourbon & Brown Sugar
Glazed Ham with Red Eye Gravy.

Andouille Crusted Tilapia... Baked Tilapia topped with an Andouille
Crust and served with Tomato - Shellfish Cream Sauce.

Vegetable and Starch Preparations

Seasonal Vegetable Medley
Glazed Baby Carrots
Grilled Vegetable Tray
Root Vegetable Hash
Southern Style Green Beans

Roasted Garlic & Chive Mashed Potatoes
Long Grain Rice Pilaf
Parmesan & Potato au Gratin
Orzo Pasta "Risotto"
Herb Roasted New Potatoes



Plated Lunch / Dinner Selections

Includes: Choice of 1 Salad, 1 Entrée, 1 Dessert, Choice of
1 Vegetable & 1 Starch Preparations and Fresh Bread Basket & Butter
\$17.95 / \$21.95 per person

Salads

Salad of Spinach, Pickled Onion, Egg and Bacon Crumbles
with Sweet & Sour Onion Vinaigrette

Classic Caesar Salad with Parmesan Shavings
and House Made Croutons

Field Green Salad with Aged Balsamic Vinaigrette

Add / Sub a Signature Appetizer from our Great Room Menu - additional may charges apply

Entrees

Tender Beef Chuck Roast Braised with Beer,
Wild Mushrooms & Bacon with Pan Gravy

Add Grilled Lobster or Shrimp "Surf N Turf" - add \$10.00

Coffee and Black Pepper Roasted Sirloin with Red Wine Bordelaise Sauce

Upgrade Sirloin to Filet Mignon - add \$6.00

Pan Roasted Chicken Breast with Cranberry-Walnut-Apple Cornbread Stuffing
With a Light Grainy Mustard Cream Sauce

Add Grilled Lobster or Shrimp "Surf N Turf" - add \$10.00

Onion Crusted Fresh Atlantic Salmon Steak with Tomato Saffron Cream

Add Grilled Lobster or Shrimp "Surf N Turf" - add \$10.00

Grilled Mustard Marinated Boneless Pork Chop with
Mexican Style Spicy Red Wine-Molé Sauce

Incorporate any 2 Main Courses to make a "Duet" Plate - add \$5.00

Add an Extra Starch or Vegetable Preparations - add \$2.00

Desserts

Creamy NY Style Cheesecake

Homemade Strawberry Short Cake
with Real Whipped Cream

Triple Chocolate Mousse Parfait

Upgrade to a Signature Dessert from Our Great Room Menu - add \$2.50



Deli Style Lunch Buffet

Assorted Selection of Gourmet Deli Meats, Cheeses and Traditional Deli Accompaniments. Includes Choice of 3 Deli Salads, Garden Salad and Freshly Baked Artisanal Breads (Focaccia, Pretzel Rolls, Crusty French Bread, Nine Grain Roll)
\$12.50 per person

Meat Tray Choices:

NY Deli Tray: Oven Roasted Turkey, Black Forest Ham, Peppercorn Roast Beef

Italian Deli Tray: Salami, Capocollo, Sopresatta

Deli Salads Tray: Chicken Salad, Tuna Salad, Egg Salad

Vegetarian Deli Tray: Oven Roasted Eggplant, Zucchini, Red Pepper, Portobello Mushroom

Deli Salad Choices:

Sour Cream and Chive Potato

Home Made Cole Slaw

Mediterranean Macaroni

Seasonal Cut Fruit

Vegetable Cous Cous

Garbanzo with Italian Ham & Parsley

Plum Tomato- Red Onion

Greek Cucumber & Feta

Deli Style Lunch Buffet Add Ons:

Chef's Selection of Soup of the Day

Assorted Bags of Chips

\$3.50 per person

\$.75 per person

Assortment of Freshly Baked Cookies

Assortment of Cakes and Pies

\$2.50 per person

\$4.50 per person



Box Lunch Buffet:

Our Box Lunch Buffet can be presented as individual Box Lunches or as a Buffet of Premade Whole Sandwiches and Accompaniments.

Pick Your Sandwiches:

Standard Sandwich Choices \$6.95

*Choose assortment of up to 4 sandwiches (all condiments on the side)
All sandwiches are prepared with Lettuce & Tomato*

Black Forest Ham	Oven Roasted Turkey Breast
Peppercorn Roast Beef	Chicken Salad
Tuna Salad	Egg Salad

Gourmet Sandwich Choices \$7.95

*Choose assortment of up to 4 sandwiches
All sandwiches are prepared with Lettuce & Tomato*

Black Forest Ham, Brie & Grained Mustard
Roasted Veggie Sandwich with Goat Cheese & Sprouts
Peppercorn Roast Beef with Béarnaise Mayo, Caramelized Onion and Roasted Peppers
Chilled Poached Chicken Breast with Basil Pesto, Provolone & Sundried Tomato
Cuban Style Roast Pork with Ham, Swiss & Spicy Honey Mustard Mayo
Oven Roasted Turkey “Club” with Ham, Swiss and Cranberry Mayo

Pick Your Breads:

*Feel free to specify which breads for which
sandwiches or let our chefs decide*

Focaccia	Pretzel Rolls
Crusty French Bread	Nine Grain Roll
Flour Tortilla	Pita Bread

Build Your Box:

We recommend no more than 3 choices for individual box lunches

Fruit Cup \$1.50	Choice of 1 Deli Salad \$1.50
Freshly Baked Cookie \$1.25	Route 11 Chips \$.75
Fresh Whole Seasonal Fruit \$1.50	House Made Cup Cake \$1.25
Garden Salad \$1.50	Cup of Daily Soup \$2.50
Sabra Hummus Cup \$1.50	Granola Bar or Bag \$1.00
Brownie or Blondie \$1.50	Fruit Yogurt Cup \$1.25



Carving / Buffet Stations

Carving Station of Top Round: Certified Black Angus Beef
Slow Roasted and Served with Horseradish and Au Jus.
\$7.50 per person

Carving Station of Roasted Turkey: Slow Roasted Fresh Turkey
Served with Pan Gravy and Fresh Cranberry Orange Relish.
\$7.50 per person

Carving Station of Prime Rib: Slow Roasted Herb Crusted Prime
Rib of Beef served with Horseradish and Au Jus.
\$12.50 per person

Carving Station of Cuban Style Pork Loin: Slow Roasted Cuban Spiced
Boneless Pork Loin Served with Spicy Honey Mustard Sauce.
\$9.50 per person

Carving Station of Seared Ahi Tuna: Wasabi and Sesame Crusted Tuna
Seared Rare Served with Soy-Ginger-Lime Dipping sauce.
\$12.50 per person

Create Your own Pasta Station: Fresh Cheese Tortellini, Flavored Rotini
and Penne Pasta with Marinara, Alfredo and Tomato Vodka Sauce.
Cooked to Order with Choice of Gulf Shrimp, Italian Sausage, Meat
Balls, Diced Prosciutto, Fresh Peas, and Onions and Peppers.
(can be made to order or pre set as buffet)
\$8.50 per person

Asian "Dim Sum" Station: Assortment of Steamed Dumplings,
Beef and Broccoli Stir Fried Noodles, Roast Pork Fried Rice,
Fried Wontons and Egg Rolls Served with Dipping sauces.
\$10.50 per person



Breakfast Buffets

Continental Breakfast: Selection of Freshly Baked Danish, Muffins and Petite Croissants Served with Whipped Butter and Jam.
\$4.50 per person

American Breakfast: Continental Breakfast with the Addition of Scrambled Eggs, Choice of Bacon, Sausage or Ham Steak Served with Herb Roasted Potatoes.
\$9.95 per person

Blue Ridge Breakfast Buffet: American Breakfast Buffet with the Addition of Freshly Made Pancakes or Waffles Served with Maple Syrup and Whipped Butter.
\$12.95 per person

Plain Scrambled Egg Substitution Menu

Mardi Gras Eggs: Eggs Scrambled with Peppers, Onions, Celery and Cajun Spices.
Additional \$1.00 to Breakfast buffet

Florentine Eggs: Eggs Scrambled with Fresh Spinach, Shallots and Melted Swiss.
Additional \$1.00 to Breakfast buffet

Park Avenue Eggs: Eggs Scrambled with Smoked Salmon, Red Onion and Tomato.
Additional \$1.50 to Breakfast Buffet

Breakfast Buffet Add Ons:

Pots of Freshly Brewed Coffee \$1.50 per person	House Made Fruit Compote \$2.00 per person
Carafes of Fresh Juice \$1.50 per person	Assorted Flavored Yogurts \$1.50 per person
Assortment of Bagels with Spreads \$2.25 per person	Assorted Breakfast Cereals \$.75 per person
Hearty "Made from Scratch" Oatmeal \$1.50 per person	Seasonal Fresh Fruit Salad \$2.00 per person
Country Style Biscuits and Gravy \$2.50 per person	Bowl of Whole Fruits \$2.00 per person