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Breakfast

All prices listed are per guest.

ENTREES

Commonwealth Continental

Assorted Danish, Fresh Baked Muffins with Assorted Jellies and Jams,
Sweet Breakfast Breads & Fresh Sliced Fruit
\$6

Health Nut

Yogurt and Granola Fruit Parfaits, Assorted Energy Bars,
Mini Bagels with Cream Cheese Variety & Fresh Sliced Fruit
\$6

Country Morning

Scrambled Eggs, Home Fries, English Muffins
Served with Bacon & Sausage Patties
\$8

ENHANCEMENTS

The items below may be added to any breakfast entrée for \$3 per guest.

TDC Eggs Benedict
Crème Brulee French Toast
Vegetable Quiche
Belgian Waffles

Refreshments

Beverage Station

Starbucks Regular and Decaffeinated Coffees, Variety of Teas, Bottled Sodas
\$4 (Half Day) / \$6 (Full Day)

Coffee Crumbcake and Krispy Kreme Donuts

\$4

Sweet Tooth Break

House Baked Cookies, Brownies, and Dessert Bars
\$4

Chips and Dip

TDC Kettle Chips with Ranch Dip, Fresh Popcorn, Mixed Nuts
\$4

Lunch

All lunches are served with iced tea, Starbucks coffee, and assorted hot teas.

All prices listed are per guest.

DELI SPREADS

*Served with house salad, freshly baked artisan breads, TDC kettle chips,
and house baked cookies and brownies.*

Corner Deli

A Display of Louis Rich Turkey, Oscar Mayer Ham, Salami, Swiss Cheese, Cheddar Cheese,
Red-Leaf Lettuce, Sliced Tomatoes, Pickles, and Traditional Condiments

\$10

Wrap It Up

Chicken Caesar, Turkey & Swiss, Ham & Cheddar Rolled in Assorted Tortillas

Served with Soup du jour

\$12

Executive Board

A Display of Sliced Beef Tenderloin, Grilled Chicken, Louis Rich Turkey, Oscar Mayer Ham, and Salami
European Cheese Display and Gourmet Condiments

\$17

MIXED GRILL

The Mixed Grill is a two course a la carte lunch, limited to a maximum of 30 guests.

*Each guest may select either soup du jour or house salad, plus one item from the list below. Each sandwich
may be accompanied by fresh fruit or french fries. Meal served with house baked cookies and brownies.*

\$12

Gorgonzola Salad

Crumbled Gorgonzola Cheese, Fresh Sliced Strawberries, Mandarin Oranges, and Spiced Pecans over Baby Greens
Topped with Choice of Grilled Chicken or Crab Cake

Cobb Salad

Baby Greens with Applewood Smoked Bacon, Boiled Egg, Bleu Cheese, Tomatoes, Cucumber, and Avocado
Topped with Choice of Grilled Chicken or Crab Cake

The Dominion Club

Sliced Ham, Smoked Turkey, Crispy Bacon and Aged Cheddar Cheese with Lettuce and Tomato
on Toasted Sourdough Bread

Pulled Pork BBQ

North Carolina Style with Light Sauce and Hints of Vinegar
Served on Toasted Kaiser Roll with Charleston Slaw

Angus Burger

Black Angus Ground Beef Served on a Toasted Kaiser Roll
With Lettuce, Tomato, and Onion

THREE COURSE LUNCH

Please select One First Course, One Entrée, and One Dessert for all guests. All entrees are served with seasonal vegetable and appropriate starch. Includes Starbucks coffee, assorted teas, and iced tea.

FIRST COURSE

Cream of Tomato Basil Bisque

Mixed Greens With Grape Tomato, Cucumber, Red Onion, Shaved Carrots, and Dijon Balsamic Dressing

Mixed Greens, Red Onion, Spiced Pecans, Feta Cheese, Mandarin Oranges, and Raspberry Vinaigrette

ENTRÉES

Chicken Roulade

Pan Seared and Stuffed with Fresh Mozzarella, Shaved Proscuitto Ham, and Grilled Asparagus,
Finished with Marsala Wine Reduction

\$18

Puttanesca Stuffed Salmon

Farm Raised Atlantic Salmon Filled with Blend of Capers, Tomatoes, Black Olives,
and Cream Cheese, Finished with Lemon Beurre Blanc

\$19

Blackened Pork Tenderloin

Finished with Roasted Apples, Apple Brandy, and Crushed Peanut Sauce

\$20

Virginia Crab Cakes

Two Jumbo Lump Crab Cakes Served with Roasted Red Pepper Aioli and Crispy Onion Rings

\$24

Grilled Filet Mignon

Tenderloin Filet Grilled to Perfection and Finished with Wild Mushroom Demi-Glace

\$25

DESSERT

Key Lime Pie with Whipped Cream and Graham Cracker Crust

Warm Chocolate Molten Cake with Vanilla Ice Cream

Bread Pudding Du Jour Served with Warm Whiskey Sauce

The Cocktail Hour

*The Cocktail Hour is held for one hour before a plated, buffet, or station dinner.
Please choose one of the following packages.*

COMMONWEALTH SELECTION

Includes Choice of Three Butler Passed Hors D'oeuvres and One Stationary Display
\$18 per person

WYNDHAM SELECTION

Includes Choice of Five Butler Passed Hors D'oeuvres and Two Stationary Displays
\$24 per person

DOMINION SELECTION

Includes Choice of Six Butler Passed Hors D'oeuvres and Three Stationary Displays
\$30 per person

BUTLER PASSED HORS D'OEUVRES COLD

Shaved Beef Tenderloin Crostini with Rosemary Butter
Beef Carpaccio with Arugula and Lime Chile Dressing
Virginia Ham Salad Served on Parker House Rolls with Honey Mustard
Prosciutto Wrapped Homemade Mozzarella on Tuscan Toast
Grilled Seckel Pears with Stilton Cheese Wrapped in Prosciutto
Cucumber Cups Filled with Smoked Salmon Mousse
Tuna Ribbons with Wasabi Cream
Chilled Caribbean Lobster Salad Served on Tasting Spoons
Smoked Salmon Rose on Rye Toast Points with Dilled Aioli
Cucumber Cups Filled with Tarragon Chicken Salad
Strawberries Decorated with Orange Gourmandise Cheese
House Dried Pear with Gorgonzola and Spiced Pecans
Tomato Bruschetta with Roasted Pepper and Olive Tapenade
Belgian Endive with Bleu'd Auvergne Cheese and Roasted Pecans
Chevre-Parmesan Stuffed Artichoke Hearts Garnished with Tomato Relish
Bruschetta with Apple, Ginger, Jicama, and Chevre
Roasted Red Pepper and Goat Cheese Pinwheels

BUTLER PASSED HORS D'OEUVRES

HOT

Marinated Beef Skewers with a Lemon Jam
Miniature Beef Wellington with Hollandaise Sauce
Cuban Braised Beef on a Blue Corn Chip with Lime Chile Crème Fraiche
Andouille Sausage Stuffed Mushroom Caps
Corn Cups Filled with Pulled Pork BBQ
Cajun Sausage Wrapped in Puff Pastry with Honey Dijon Sauce
Pork Tenderloin Skewers with Spiced Rum Glaze
Chorizo Stuffed Dates Wrapped in Apple Cider Cured Bacon
Baby Lamb Chops with Mango Chutney
Chicken Egg Rolls with Szechwan Dipping Sauce
Coriander Chicken Skewers with Cilantro Pesto
Skewered Chicken Satay with Spicy Peanut Sauce
Chicken Andouille Lollipops with Sun Dried Tomato Marmalade
Chicken and Chile Quesadilla Cones
Chicken Dijonnaise with Hazelnuts
Coconut Shrimp Skewers with Key Lime Sauce
Scallops Wrapped in Apple Cider Cured Bacon
Miniature Crab Cakes with Roasted Red Pepper Aioli
Crab Dumplings with a Raspberry Plum Sauce
Lobster Triangles with Seafood Bechamel Sauce
Lobster Cakes on Brioche Rounds with Lemon Caper Remoulade
Brie and Pear Purses
Silver Dollar Mushrooms Stuffed with Spinach, Feta, and Sun Dried Tomato
Risotto Cakes with Walnut Pesto
Spinach and Feta Wrapped in Phyllo Dough

CULINARY DISPLAYS

Tuscan Antipasto

Artfully Arranged Grilled and Roasted Vegetables, Sliced Italian Meats
House Made Mozzarella, Imported Prosciutto, Basil, and Roma Tomatoes
Served with Focaccia Bread and Cracker Assortment

Smoked Antipasta

Kielbasa, Andouille, Smoked Turkey, and Spicy Cocktail Meatballs
Smoked Cheese Selection, Cornichons, Cherry Peppers, Mustard Variety
Served with French Bread, Cracker Assortment, and Flat Breads

Shrimp Cocktail

Old Bay Poached Jumbo Shrimp
Served with Lemon Wedges and Black Pepper Cocktail Sauce

Poached Salmon Display

A Whole Atlantic Salmon Filet Decorated with Cucumber Scales
Accompanied by Diced Egg, Red Onion, Capers, Tomato, and Citrus Aioli

Fruit and Cheese Cascade

Fresh Cut Fruit and Seasonal Berries with Yogurt Dipping Sauce
Domestic and Imported Cheese Display

Baked Brie

French Brie Wrapped in Puff Pastry
Choose from Hazelnut Kahlua, Raspberry Preserves, or Sundried Tomato and Herb Pesto
Served with French Bread, Cracker Assortment, and Flat Breads

Artisan Breads and Dips

Choose Two of the Following to be Served with French Bread, Cracker Assortment, and Flat Breads
Chesapeake Bay Crab Dip with Hints of Worcestershire
Spinach and Artichoke Dip with Caramelized Spanish Onions
Asiago and Scallion Dip
Mozzarella Asparagus Torta
Crab and Artichoke Torta

Mediterranean Olive Bar

Assorted Gourmet Olives, Roasted Red Peppers, Pepperoncinis
Hummus, Tabouleh, and Cucumber Salad
Served with Pita Chips, Cracker Assortment, and Flat Breads

Hors d'oeuvre Receptions

*Hors d'oeuvre packages require a minimum of 75 guests.
For smaller groups, please ask for a la carte pricing.*

SILVER PACKAGE

Includes Choice of Two Action Stations and One Carving Station
\$40 per person

GOLD PACKAGE

Includes Choice of Three Action Stations and One Carving Station
\$52 per person

PLATINUM PACKAGE

Includes Choice of Four Action Stations and One Carving Station
\$60 per person

CHEF'S ACTION STATIONS

All action stations are served by a Chef attendant for a maximum of 2 hours.

Sushi Tempura Station

Traditional Japanese Sushi Served with Pickled Ginger, Wasabi, and Soy Sauce
Tempura Battered Chicken, Shrimp, and Vegetables, Fried and
Served with Plum Sauce, Black Bean Sauce, and Soy Ginger Sauce

Italian Pasta Station

Choose Two of the Following Pasta Sautes to be Served with Roasted Garlic Bread Sticks and Caprese Salad
Cheese Tortellini, Cremini Mushrooms, Pearl Onions, Garden Peas, and Georgia Bourbon Cream Sauce
Imported Penne With Grilled Shrimp and Vodka Blush Sauce
Jumbo Cheese Ravioli With Grilled Chicken and Spinach Pesto Cream Sauce

Risotto Station

Chicken Provencal with Sundried Tomatoes, Artichoke Hearts, Black Olives, and Feta Cheese
Carbonara with Pancetta, Green Peas, and Parmesan Reggiano
Served with Homemade Focaccia Bread and Salad Cascade

Fajita Station

Beef, Chicken, and Shrimp Fajitas with Grilled Peppers, Onions, Tomatoes, and Flour Tortillas
Served with Tortilla Chips, Salsa, Sour Cream, Guacamole, and Queso Dip

Brazilian Grill

Chicken Kabobs with a Chipotle Apricot Glaze
Marinated Skirt Steak Churrasco
Baby Lamb Chops Drizzled with a Mint and Jalapeno Oil
Served with Black Beans and Rice

CHEF'S ACTION STATIONS (CONTINUED)

All action stations are served by a Chef attendant for a maximum of 2 hours.

Taste of the South

Sautéed Shrimp, Italian Sausage, Diced Tomatoes, Mushrooms & Tasso Gravy, Served over White Cheddar Grits
Petite Turkey Meatloaf, Mashed Potatoes, and Traditional Brown Gravy
Served with Homemade Cornbread

Mediterranean

Roasted Chicken and Lamb Gyros with Lettuce, Tomato, and Tzaziki Sauce in a Pita Wrap
Traditional Greek Salad, Hummus, Tabouleh, and Kalamata Olive Tapenade
Served with Pita Chips

NY Sub Shop

Miniature Phillys, Reubens, and Cuban Paninis
Served with TDC Kettle Chips and Tomato Basil Bisque

Seafood Splendor

Chesapeake Crab Cake on a Baby Roasted Potato with Remoulade
Large Sea Scallops Wrapped in Apple Cider Cured Bacon with Hollandaise Sauce
Caribbean Lobster Salad Served in Miniature Martini Glasses

Martini Salad Bar

Choose Two of the Following Salads to be Tossed in Tumblers and Served in Martini Glasses
Traditional Caesar Salad with Broiled VA Lump Crab Cake
Jumbo Shrimp Cocktail with Lemon Vinaigrette and Bloody Mary Sauce
Mixed Greens with Strawberries, Mandarin Oranges, Red Onion, Spiced Pecans, and Raspberry Vinaigrette

THE BUTCHER'S BLOCK

All carved selections are served by Chef attendant for a maximum of two hours.

Accompanied by house baked rolls and condiment variety.

Roasted Top Sirloin of Beef (Minimum 75 guests)

Roasted Garlic Herb Aioli, Dijonnaise

Herb Crusted Prime Rib

Horseradish Mayonnaise, Pan Sauce Au Jus

Grilled Tenderloin of Beef (Add \$5 per person)

Marinated with Fresh Rosemary and Thyme
Horseradish Mayonnaise, Demi Glace

Blackened Turkey Breast or Maple Glazed Whole Turkey

Sun Dried Cherry and Apple Relish, Peppercorn Mayonnaise, and Sage Aioli

Brown Sugar and Maple Glazed Spiral Ham

Whole Grain Country Mustard, Creamy Honey Sauce

Blackened Pork Loin

Mango Chutney, Apricot Pistachio Cream Sauce, Citrus Aioli

Plated Dinners

All plated dinners are served with choice of One Appetizer, One Salad, and One Entree. All dinners include house baked rolls with butter, freshly brewed Starbucks coffee, assorted hot teas, and iced tea. Each entrée will be served with a seasonal vegetable medley and appropriate starch for the dish. When offering multiple entrees, please add \$5 to the price of each entrée, up to a maximum of three selections. All prices listed are per guest.

APPETIZERS

Mini Chesapeake Bay Crab Cakes with Red Pepper Aioli
Vegetable Tempura with Sesame Ginger Dipping Sauce
Coconut Fried Shrimp with Key Lime Sauce
Coriander Chicken Skewers with Cilantro Pesto
Chesapeake Crab Bisque
Cream of Tomato Basil
Butternut Squash Bisque
Champagne and Brie with Raspberry Coulis

SALADS

Mixed Greens, Red Onion, Spiced Pecans, Feta Cheese, Mandarin Oranges, and Raspberry Vinaigrette
Classic Caesar Salad with Shaved Parmesan, and Herb Croutons
Mixed Greens with Grape Tomato, Cucumber, Red Onion, Shaved Carrots, and Dijon Balsamic Dressing
Mixed Greens, Granny Smith Apples, Stilton Cheese, and Honey Dijon Dressing
Mixed Greens, Pomegranate, Dried Cranberries, Shaved Carrots, and Clementine Champagne Vinaigrette

ENTREES

Roasted Vegetable Lasagna
Filled with Ricotta Cheese Blend, Topped with Roasted Red Pepper Marinara
and Fresh Parmesan Reggiano
\$30

Chicken Provencal
Pan Seared Free Range Chicken Breast with Sauce of Artichoke Hearts,
Sun Dried Tomatoes, Black Olives, and Feta Cheese
\$35

Grilled Filet Mignon
Eight Ounce Filet Grilled to Perfection and Finished with Wild Mushroom Demi-Glace
\$45

ENTREES (CONTINUED)

Grilled NY Strip

Peppercorn Encrusted Marinated Steak Finished with Creamy Horseradish Sauce
\$39

Pistachio Encrusted Trout

Finished with Lemon Beurre Blanc
\$38

Blackened Pork Tenderloin

Finished with Roasted Apples, Apple Brandy, and Crushed Peanut Sauce
\$40

Chicken Roulade

Pan Seared and Stuffed with Fresh Mozzarella, Shaved Prosciutto Ham, and Grilled Asparagus,
Finished with Marsala Wine Reduction
\$38

Puttanesca Stuffed Salmon

Farm Raised Atlantic Salmon Filled with Blend of Capers, Tomatoes, Black Olives,
and Cream Cheese, Finished with Lemon Beurre Blanc
\$42

Virginia Crab Cakes

Two Jumbo Lump Crab Cakes Served with Roasted Red Pepper Aioli and Crispy Onion Rings
\$45

ENTREES

DUOS AND DUETS

Grilled Filet with Wild Mushroom Demi AND Crab Cake with Roasted Red Pepper Aioli
\$53

Grilled Filet with Wild Mushroom Demi AND Lobster Tail with Drawn Butter
\$59

Grilled Filet with Wild Mushroom Demi AND Bacon Wrapped Crab Stuffed Shrimp with Lobster Cream Sauce
\$57

Herb Roasted Chicken Breast AND Farm Raised Atlantic Salmon
Topped with Sauce of Sun-dried Tomatoes, Artichoke Hearts, Black Olives, and Feta Cheese
\$44

Blackened Pork Tenderloin AND Barbecue Glazed Salmon
Finished with Roasted Apples, Apple Brandy and Crushed Peanut Sauce
\$46

Buffet Dinners

*Minimum of 40 guests required for all dinner buffets.
All buffet dinners include house baked rolls with butter, a pre-set garden salad,
freshly brewed Starbucks coffee, assorted hot teas, and iced tea.
\$46 per person*

FROM THE BUTCHER'S BLOCK

Choose One

Roasted Top Sirloin of Beef (Minimum 75 guests)
Blackened Turkey Breast or Maple Glazed Whole Turkey
Brown Sugar and Maple Glazed Spiral Ham
Grilled Tenderloin of Beef (Add \$5 per person)

ENTREES

Choose Two

Braised Beef Tips with Red Wine Sauce
Blackened Pork Loin with Mango Chutney
Pan Seared Chicken with Artichoke Hearts and Sun Dried Tomato Sauce
Grilled Sesame Ginger Glazed Atlantic Salmon
Seafood Newburg Topped with Puff Pastry Crust
Sautéed Black Tiger Shrimp over Penne Pasta with Lemon, Capers, and White Wine Butter Sauce
Tri-Colored Cheese Tortellini with Pesto Cream Sauce

ACCOMPANIMENTS

Choose Three

Grilled and Roasted Vegetables with Italian Herbs
Southern Style Green Beans
Wild Rice Pilaf
Fluffy Jasmine Rice
Roasted Garlic Mashed Potatoes
Herb Roasted Red Potatoes
Honey and Fennel Glazed Carrots
Broccoli Casserole
Au Gratin Potatoes

Desserts

PLATED DESSERTS

Single \$4 per person

Dessert Duo \$6 per person

Key Lime Pie with Whipped Cream and Graham Cracker Crust

Warm Chocolate Molten Cake with Vanilla Ice Cream

Seasonal Crème Brule Topped with Fresh Berries

N.Y. Style Cheesecake with Raspberry Coulis

Bread Pudding Du Jour Served with Warm Whiskey Sauce

Lemon Tart in Raspberry Coulis Garnished with Fresh Mint and Berries

Chocolate Kahlua Decadence Cake

DESSERT DISPLAYS

All prices listed are per guest.

Chocolate Fountain \$7

Fine Belgian Chocolate Served with Assorted Pound Cakes, Fresh Fruit,
Rice Krispy Treats, Marshmallows, and Pretzels

The Viennese Table \$8

A Symphony of Sweets Presented in Magnificent Style.

Fondue Night \$7

Cheddar and Gruyere Cheeses Served with Assorted Bread Cubes and Flat Breads
Milk Chocolate Served with Fresh Fruit and Assorted Pound Cakes

Sundae Bar \$6

Vanilla and Chocolate Ice Cream
Served with Assorted Candies, Nuts, Sprinkles, Fruit Toppings, and Hot Fudge and Caramel Sauces

Beverages

*Our bars are based upon consumption. The prices per drink are listed below.
If you would like a ballpark estimate of your anticipated bar bill, please ask your
event planner for history on past events.*

REFRESHMENTS

Punch Display \$2.00 per person
Soda \$2.25 each

BEER

Domestic Bottles \$3.50 each
Bud Lite, Miller Lite, Coors Lite, Michelob Ultra

Premium/Import Bottles \$4.50 each
Heineken, Corona, Amstel Lite, Sam Adams

Draft Beer (165 beers per keg) Domestic Keg \$285 Premium Keg \$415
Kegs are pre-purchase only. Please inquire for selection.

WINE

House Brand - McWilliams \$30 per bottle
McWilliams Chardonnay, Shiraz, Cabernet Sauvignon, and Merlot
Please inquire for premium wine selection and pricing.

CHAMPAGNE

House Sparkler Butler Passed \$4 per glass
House Sparkler Available at Bar \$5 per glass

LIQUOR

All liquor bars are served with standard mixers and garnishes.
Custom bars include Martini, Margarita, Bloody Mary, Champagne, and Signature cocktail menus.

House \$6.00 per drink
Smirnoff Vodka, Seagrams Gin, Jim Beam Bourbon, Seagrams 7 Whiskey,
Bacardi Rum, House of Stuart Scotch

Call \$6.50 per drink
Absolut Vodka, Bombay Gin, Jack Daniels Bourbon, Canadian Club Whiskey,
Captain Morgan Rum, Dewar's Scotch

Premium \$7.50 per drink
Grey Goose Vodka, Bombay Sapphire Gin, Makers Mark Bourbon, Crown Royal Whiskey,
Mount Gay Rum, Johnnie Walker Red Scotch