



**International Gold Cup Races
October 16, 2010
Exclusive Catering Menus**

Continental Breakfast Offered from 10:00am-12 noon

Seasonal sliced fruit platter @ \$225 (serves 50)

Oversized coffeehouse muffins @ \$46/per dozen
Orange-cranberry, pumpkin-cream cheese and cinnamon-chip

French butter croissants @ \$46/per dozen
Chocolate, apple-spice and toasted walnut

Fall breakfast parfaits @ \$6/each (minimum order of 25)
Citrus poached dried fruits, toasted almonds and organic yogurt

Warm biscuit breakfast sandwich @ \$7/each (minimum order of 25)
Fresh baked buttermilk biscuits with country sausage patties and Grafton Cheddar

Smoked salmon platter @ \$325 Per Platter
With sliced tomato, red onion, capers, bagels and cream cheese

Individual orange and grapefruit juices @ \$5/bottle (minimum order of 25)

Seattle's best coffee @ \$42/gallon

Tazo teas and herbal infusions @ \$42/gallon

Mint and lemon iced tea @ \$42/gallon





Inclusive Luncheon Option

"The Timber Race" @ \$48/Person Based on 100 Guests.

Per Person Price will change if guest count drops below 100 people

Delivered at 12:00pm

Southern fried boneless chicken breast with buttermilk-herb dressing
(a Gold Cup favorite!)
(1 Platter Per 50 Guests)

Cuban spiced pork loin with sour orange-green chili mojo
(1 Platter Per 50 Guests)

Roasted sweet potato salad with charred onions, slivered almonds and
maple-mustard vinaigrette
(1 Bowl Per 50 Guests)

Crisp broccoli salad with dried cranberries, toasted cashews, green onions
and bacon in a sweet and sour honey dressing
(1) Bowl Per 50 Guests

Potato Rolls

Delivered at 2:30pm

Cookie basket to include, white chocolate chip macadamia cookies,
black mission fig shortbread thumbprints and cranberry-walnut biscotti

Service

(1) Server

(1) Bartender

Linens/Plasticware

Cotton Twill Linens for Guest Tables and Buffets

Plasticware, Cups, Plates, Flatware and Paper Napkins





Members Hill Luncheon Options

"The Steeplechase" @ \$44/person

- Three salads
- Three entrees
- Two "Afternoon Delights"
- Includes herbed lavosh with harissa-tahini dip

"The Members Hill" @ \$51/person

- Four salads
- Four entrees
- Three "Afternoon Delights"
- Includes herbed lavosh with harissa-tahini dip

Salads

Crisp autumn greens with spiced pecans, feta cheese and dates with white balsamic vinaigrette

Fall fruit salad with poached pears, apples and cinnamon with toasted walnuts

Crudit  display filled with crisp vegetables and served with house made ranch dressing and spicy chipotle hummus

Baked potato salad with smoked bacon, white Cheddar, green onions and sour cream dressing

Mac & Cheese...Penne pasta salad with Virginia ham, sharp Cheddar cheese and toasted garlic breadcrumbs in a mascarpone-chive dressing

Tomato salad with marinated feta cheese, cured black olives, red onions and a roasted garlic vinaigrette





Roasted sweet potato salad with charred onions, slivered almonds and maple-mustard vinaigrette

Crisp broccoli salad with dried cranberries, toasted cashews, green onions and bacon in a sweet and sour honey dressing

Smoked chicken "Waldorf" salad with crisp celery, granny smith apples and walnuts in a grainy mustard dressing

Entrees

Rosemary and fennel seed crusted loin of beef with Dijon mustard sauce and potato rolls

Brown sugar glazed Virginia ham with apple-thyme jam and sweet potato rolls

"Hot Smoked" peppered salmon with crisp apple slaw and creamed horseradish

Southern fried boneless chicken breast with buttermilk-herb dressing (a Gold Cup favorite!)

Cuban spiced pork loin with sour orange-green chili mojo

West Indian jerk marinated chicken skewers with sweet mango salsa

Maple brined and house smoked turkey breast with cranberry-orange relish and cornbread muffins

Maryland crab cakes with celeriac remoulade and fresh lemon (\$4 surcharge)

Afternoon Delights (2:30pm delivery)

Cookie basket to include, white chocolate chip macadamia cookies, black mission fig shortbread thumbprints and cranberry-walnut biscotti

Brownies and bars to include, toffee-pecan brownies, butterscotch blondie and sweet potato swirl cheese bar





Salted, smoked and cured...Prosciutto, sopresatta, mortadella and smoked garlic sausage. Served with spicy mustard, sour pickles and crusty rustic bread

Mediterranean meze with hummus, baba ghanoush, tzatziki, marinated olives and pita chips

Creamy crab & spinach dip with artichokes, Monterey jack cheese and served with sliced French bread

Snack attack, potato chips, pretzels, mixed nuts and our caramelized onion dip

International cheese board with Grafton White Cheddar, Saint Andre, Manchego and Vermont Goat Cheese served with red grapes and sliced baguettes

Additional Offerings

Available after 2:30pm for an additional charge

Bowl of red @ \$5/person (25 person minimum)
Hearty steak and red bean chili served with shredded Cheddar cheese and cornbread muffins

California rolls @ \$8/person (based on 3/person)
with soy sauce, wasabi, pickled ginger and chopsticks

Fruit filled pocket pies @ \$4/person (50 person minimum)
Cinnamon-granny smith apple, spiced pumpkin and cherry

Fall parfaits @ \$5/person (50 person minimum)
Pomegranate-milk chocolate, sweet potato-nutmeg and apple-pear with toasted hazelnut streusel

Cup cake craze @ \$5/per person (50 person minimum)
Smoes cup cakes with fluffy marshmallow icing, carrot-raisin cup cakes with cream cheese icing and vanilla cup cakes with latte icing

Miniature selection @ \$5/per person (50 person minimum)
To include sweet potato mousse parfaits, hazelnut-espresso custard filled éclairs and zesty lemon blueberry chocolate tarts



Assorted sandwiches @ \$6/person (select two)

- Italian "B.L.T's" with pancetta, romaine, vine ripe tomatoes and basil pesto aioli on ciabatta bread
- Smoked turkey, aged provolone and tomato tapenade on rosemary focaccia
- Fresh goat cheese with apple preserves and toasted hazelnuts on baguette





Members Hill Elite Options

Offered from 12:00pm-3:00pm

The Jockey's Luncheon @ \$96/person

Passed for your guests by attendants for one hour

Andouille sausage puff with Dijon mustard

Braised beef en croute with a hint of curry

Gougeres filled with truffled goat cheese and snipped chives

Moroccan spiced lamb on cumin pita with harissa aioli

Gourmet food displays:

Fall fruit salad with poached pears, apples and cinnamon with toasted walnuts

Roasted butternut squash salad with toasted pumpkin seeds, crispy shallots and sweet curry vinaigrette

Crisp autumn greens with spiced pecans, feta cheese and dates with white balsamic vinaigrette

American artisan cheese selection with Cabot Clothbound Cheddar, Pleasant Ridge Reserve and Smokey Blue. Accompanied by caramelized onion chutney, tangerine honey and toasted walnuts

Crudit  display filled with crisp vegetables and served with house made ranch dressing and spicy chipotle hummus

A lavish presentation of sushi to include: California rolls; salmon, shrimp, tuna, hamachi, chopsticks and soy sauce are included





Carved to order:

Pastrami rubbed breast of turkey with whole grain mustard sauce and rye rolls

Smoked chili dry rubbed beef tenderloin with cilantro-lime crema

Pecan crusted loin of pork with apple-cider sauce

Cooked to order: Butternut squash gnocchi with sage brown butter sauce, toasted almonds and shaved Parmesan

Desserts (presented at 2:00pm)

Turtle cheesecake squares with a pecan crust

Lemon-mandarin chocolate tarts

Spiced sweet potato parfait with pumpkin seed granola and cinnamon cream

Hand rolled brownie truffles tossed in crushed black walnuts

Caramelized pine nut tart

Milk chocolate mousse with pomegranate gelee





Platinum Package @ \$122/person

Served from 12:00pm-2:30pm

Passed for your guests by attendants for one hour

Cranberry and Gorgonzola tart with goat cheese and toasted walnuts

Indian chicken samosa with a tamarind dipping sauce

Fire & spice beef tenderloin with red onion marmalade on brioche

Grilled chermoula marinated jumbo shrimp with cilantro yogurt sauce

"Small Plates-Big Taste" to include:

Curry crusted seared scallop with cucumber pickles, yogurt sauce and micro cilantro

Spice rubbed pork tenderloin with sweet potato salad and house made pear-date compote

Roasted wild mushrooms with truffle oil and thyme over herbed goat cheese crostini

International cheese board with Grafton White Cheddar, Saint Andre, Manchego and Vermont Goat Cheese served with red grapes and sliced baguettes

Carved to order:

Baked Virginia ham with maple-bacon jam and sweet potato rolls

Smoked chili dry rubbed beef tenderloin with cilantro-lime crema

Tandoori marinated leg of lamb with cucumber-cilantro raita

Displayed Items

"Hot Smoked" peppered salmon with crisp apple slaw and creamed horseradish

Maryland crab cakes with celeriac remoulade and fresh lemon





Wild rice salad with duck confit, honey roasted turnips and verjus vinaigrette

Roasted beet salad with Vermont goat cheese and blood orange vinaigrette

Mac & Cheese...Penne pasta salad with Virginia ham, sharp Cheddar cheese and toasted garlic breadcrumbs in a mascarpone-chive dressing

Crisp autumn greens with spiced pecans, feta cheese and dates with white balsamic vinaigrette

A lavish presentation of sushi to include: California rolls; salmon, shrimp, tuna, hamachi, chopsticks and soy sauce are included





Served from 2:30pm-5:30pm

Passed for your guests by attendants

Andouille sausage puff with Dijon mustard

Braised beef en croute with a hint of curry

Gougeres filled with truffled goat cheese and snipped chives

Moroccan spiced lamb on cumin pita with harissa aioli

Displayed Items:

American artisan cheese selection with Cabot Clothbound Cheddar, Pleasant Ridge Reserve and Smokey Blue. Accompanied by caramelized onion chutney, tangerine honey and toasted walnuts

Crudit  display filled with crisp vegetables and served with house made ranch dressing and spicy chipotle hummus

Salted, smoked and cured...Prosciutto, sopresatta, mortadella and smoked garlic sausage. Served with spicy mustard, sour pickles and crusty rustic bread

Desserts

Individual s' mores cupcakes

House made pumpkin fudge drizzled with dark chocolate

Pear-goat cheese cr me brulee with macadamia cookie

Pistachio bavarian with date gelee

White chocolate cranberry-almond clusters

Oreo cheesecake lollipops

Seattle's best coffee, decaffeinated coffee and Tazo tea
Flavored syrups, cream, skim and soymilk, rock candy sticks, sugar, honey and lemon





Beverages & Rentals From 12:00 noon – 5:00 p.m.

PLEASE ALL BARS PER THE VIRGINIA GOLD ASSOCIATION WILL CLOSE AT 5:00pm.

Please Note that Grand Cuisine follows The Commonwealth of Virginia Alcohol and Beverage Controls laws.

Please mark your selection:

Liquor and Deluxe Mixers @ \$18.00/person*

Grand Cuisine to act as the purchasing agent for client to the ABC Board of the Commonwealth of Virginia and purchase all alcohol, beer, wine, champagne at cost (an itemized beverage price list is available through your Design Executive). The total cost will be based on individual bottles purchased. Remaining liquor, beer and wine to be taken by client at the end of the event. Option 1 also includes all Deluxe Mixers in Option II

*Price does not include the wine, beer and liquor.





Rentals

Grand Cuisine to provide the following @ \$15.00/person

- plastic utensils
- plastic glassware
- specialty linens
- serving utensils and/or platters
- kitchen equipment
- white paper luncheon and cocktail napkins

Client to provide all tables and chairs through The VGCA. Specialty linens provided are specific to the numbers of tables listed per the tent registration form. Ask your Grand Cuisine Design Executive about specialty chairs, fine china, linen napkins and sterling silver upgrades.

SERVICE: Grand Cuisine will charge only for required staffing of servers, bartenders, station attendants, supervisors, pantry attendants and pantry chefs based on a minimum of 12 hours. This includes set up, service and breakdown from 7 a.m. until 7 p.m. If additional hours are requested, the client will be charged at a rate of \$30/hour for each staff person. All Clients will be billed at a flat rate of \$360/staff person.

The following labor is required per 100 guests:

- (2) Servers (1) Bartender
- (1) Pantry Attendant (1) Pantry Chef
- (1) Supervisor

DROP OFF CHARGE: For tents not requiring service, there is a per day fee to have your food and additional items dropped off:

- 0 – 100 Guests \$60/Tent
- 101 Guests and Up \$110/Tent

TAX: Grand Cuisine does not charge Virginia sales tax.





GUARANTEE: The guaranteed number of guests is due by **Friday October 8, 2010** at 12:00 p.m., This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. If a guarantee is not submitted, the original estimated number of guests stands as the final guarantee.

PAYMENT: Payment shall be made in full no later than 5 p.m Monday Monday October 4, 2010 cash, check or credit card after April 19th payment must be made with a cashier's check or credit card. The amount due is based on the original billing estimate provided by Grand Cuisine. Any additional amount incurred after this payment has been made (due to an increase in guest count or additional items added) must be paid by credit card or cashiers check prior to the event. A 40% deposit is required at the time the contract is signed

