

# Virginia Gold Cup

Saturday, May 1, 2010 • Celebrate in style

## Terms & conditions

### **PAYMENT AND BILLING**

Hot Buffet Menu prices and Bar Service prices are based on a minimum guarantee of 25 guests. Lesser numbers will incur a surcharge.

Final guest count is due 72 hours prior to event. This constitutes a minimum number for which you will be billed. Your guest count may increase, but it cannot decrease.

A 25% non-refundable deposit is required to ensure final booking. The deposit amount will be deducted from your final invoice.

Staffing charges are \$30.00 per wait staff per hour and \$35.00 per bartender per hour. There is an eight-hour minimum.

All Gold Cup Buffet Packages include high quality disposable goods.

All Gold Cup Buffet Packages include appropriate buffet and service equipment. (Except Meadow drop-off service for hot buffets – disposable chafer charges will be applied.)

Party Platters and Ala Carte Hors D'oeuvres DO NOT include disposable goods. Please include in your contract if needed.

A \$35.00 delivery charge for drop-off service will be added to the final bill.

Final payment is due at least 48 hours prior to the function via VISA, MASTERCARD, AMERICAN EXPRESS or Certified Check. NO PERSONAL CHECKS.

All rentals of tables and chairs must be coordinated through the Virginia Gold Cup- approved rental company, Capitol Party Rentals. This is the responsibility of the client.

132" Standard Linens ..... \$18.00 each  
132" Designer Linens ..... \$30.00 each  
Grand Buffet Floral Centerpieces \$225.00-\$275.00 each  
Guest Table Floral Centerpieces... \$65.00-\$95.00 each

\$85.00 per tent catering fee, 18% gratuity & 5% VA sales tax will be additional.



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## Gold Cup Buffet

### **GREAT MEADOW PICNIC**

Fresh Fruit Display  
Garden Crudité Basket  
Bow Tie Pesto Pasta Salad  
Red Bliss Potato Salad  
Lemon-Almond Chicken Salad on Croissant  
Buffalo Turkey Roll-Up  
Roast Beef & Havarti on French Bread  
Snack Basket  
15.95 PER PERSON

### **BEST BET BARBECUE**

Fresh Fruit & Cheese Display  
Garden Crudité Basket  
Classic Coleslaw  
Red Bliss Potato Salad  
Pulled Pork Barbecue  
Barbecued Chicken Breast  
Potato Chips and Pretzels  
Barbecue Baked Beans  
Fresh Baked Rolls  
16.95 PER PERSON

### **STABLE CHOICE**

Fresh Fruit & Cheese Display  
Garden Crudité Basket  
R&R Catering House Salad  
Spicy Pecan Chicken  
Smashed and Mashed Potatoes  
Southern-Style Green Beans  
Fresh Baked Rolls  
and Butter  
16.95 PER PERSON

### **RACIN' AROUND**

Fresh Fruit Display  
Strawberry-Almond Salad with Feta  
Chicken Breast Amandine  
Marinated London Broil  
Orzo with Mushrooms  
Grilled Vegetable Display  
Fresh Baked Rolls and Butter  
17.95 PER PERSON



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## **SPECTATORS' HAVEN**

Fresh Fruit Display  
International Cheese Board  
Garden Crudité Basket  
Wings of Fire  
Buffalo Tenders  
Barbecue Meatballs  
Grilled Vegetable Flautas  
Nine-Layer Mexican Dip with Tortilla Chips  
16.95 PER PERSON

## **STEEPLECHASE HO-DOWN**

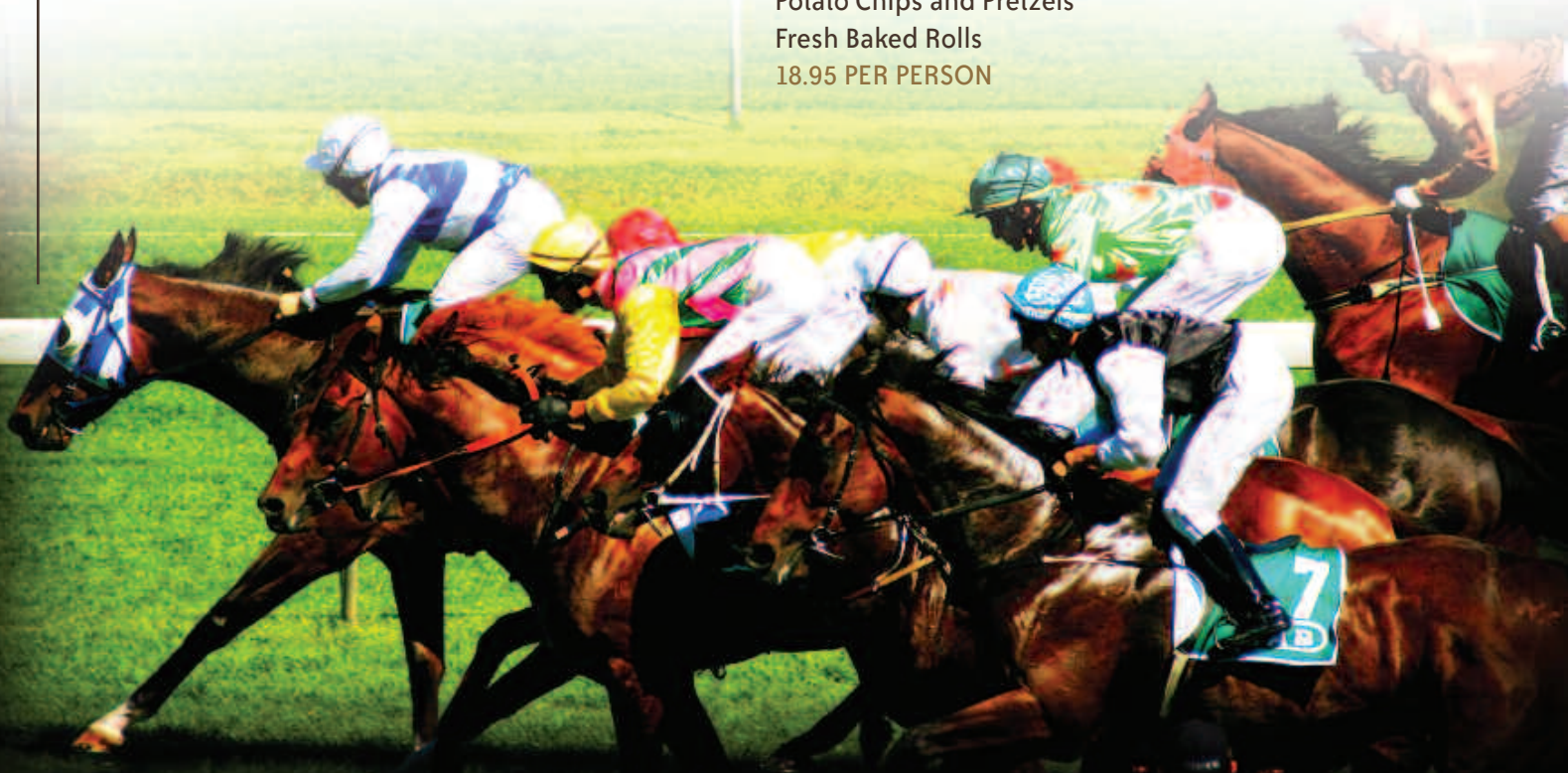
Fresh Fruit & Cheese Display  
Taquito & Flauta Display  
Chicken Fajitas  
Cheese Enchilada Casserole  
Beef Burrito Casserole  
Spanish Rice & Refried Beans  
Tortilla Chips and Salsa  
17.95 PER PERSON

## **GOLD CUP NIBBLER**

Curried Carrot & Asparagus Soup Shooter  
Roasted Pepper Hummus & Tabouleh with Garlic  
Toasted Pita Angles  
Mini Burgers  
Pork BBQ & North Carolina Coleslaw in Mini Martini  
Mini Pesto & Provolone Grilled Cheese  
Chicken Kabobs  
Baby Red Potatoes with Spinach & Artichoke Souffle  
Italian Antipasto Platter  
19.95 PER PERSON

## **BETTER GETCHA FOOD**

Fresh Fruit & Cheese Display  
Garden Crudité Basket  
Classic Coleslaw  
Red Bliss Potato Salad  
Beef Brisket  
Baby Back Ribs  
Pulled Chicken Barbecue  
Barbecue Baked Beans  
Potato Chips and Pretzels  
Fresh Baked Rolls  
18.95 PER PERSON



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## **RAIL-SIDE RACE BUFFET**

Fresh Fruit & Cheese Display  
Garden Crudité Display  
Asparagus and Roasted Pepper Caesar  
Artichoke-Tomato Chicken Breast  
Salmon with Roasted Pepper Coulis  
Confetti Orzo Pasta Sauté  
Green Beans, Yellow Beans and Red Peppers  
Fresh Baked Rolls  
17.95 PER PERSON

## **SHOTGUN START**

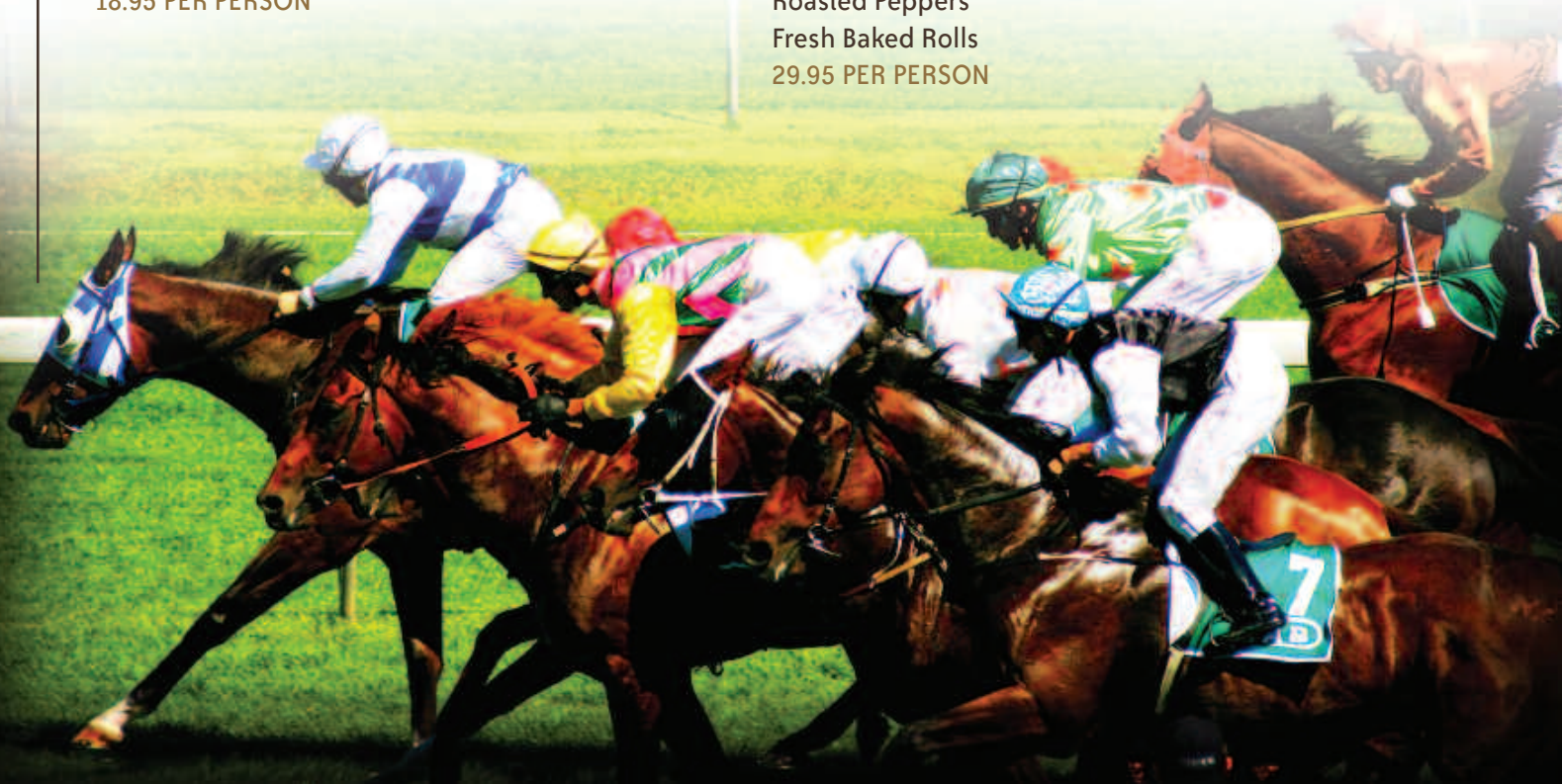
International Cheese Board  
Garden Crudité Basket  
Italian Sausage and Peppers  
Barbecue Beef Brisket  
Oven-Fried Chicken Breast  
Smashed and Mashed Potatoes  
Macaroni and Cheese  
Southern-Style Collard Greens  
Fresh Based Rolls and Butter  
18.95 PER PERSON

## **TRIPLE CROWN NIBBLER**

Fresh Fruit Display  
International Cheese Board  
Miniature Maryland Crabcakes  
Smoked Salmon Crepe Rolls  
Spinach Artichoke and Roasted Pepper  
Dip with Garlic Toasted Pita Angles  
Teriyaki Chicken Sate Display  
Orecchiette Pasta with Scallops & Shrimp  
Beef Tenderloin Display  
Fresh Baked Rolls  
24.95 PER PERSON

## **HORSIN' AROUND BUFFET**

Fresh Fruit Display  
International Cheese Board  
Baby Shrimp, Raspberry & Mango Salad  
Cajun Tenderloin of Beef Display  
Macadamia Nut Mahi Mahi  
Wild Rice with Pecans  
Asparagus with Caramelized Onions and  
Roasted Peppers  
Fresh Baked Rolls  
29.95 PER PERSON



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## Party, Party, Party Platters!

### **FRESH FRUIT DISPLAY**

Cantaloupe, Honeydew, Green & Red Grapes, Pineapple, Blackberries, Blueberries, Strawberries and Kiwi Elegantly Displayed.

SERVES 20-25 GUESTS @ 55.00

### **CHEESE & CRACKER BOARD**

Cubed Cheddar, Havarti with Dill, Smoked Gouda, Swiss and Jalapeno-Jack Presented with Assorted Crackers.

SERVES 20-25 GUESTS @ 55.00

### **GARDEN VEGETABLE DISPLAY**

Colorful, Crisp Garden Vegetable Crudités Served with Roasted Red Pepper Dip.

Serves 20-25 Guests @ 45.00

### **TORTILLA WRAP PLATTER**

Generously Filled, 3" tortilla tubes with cream cheese spread and the following fillings: Peppercorn Turkey Breast and Crushed Red Peppers, Roast Beef and Roasted Red Peppers, Ham and Pineapple.

36 Pieces @ 90.00

### **WINGS OF FIRE**

Plump Chicken Wings Basted with Fiery Wing Sauce Garnished with Celery and Carrot Sticks and Presented with Bleu Cheese Dipping Sauce.

100 PIECES @ 95.00

### **BUFFALO TENDERS**

Boneless Chicken Tenders Zapped with Buffalo Seasonings and Presented with Bleu Cheese Dipping Sauce.

50 PIECES @ 75.00

### **AMERICAN DELI TRAY**

Oven Roasted Beef, Smoked Turkey Breast, Muenster Cheese and Cheddar Cheese with Lettuce, Tomatoes, Onions, Pickles and Fresh Baked Sandwich Breads.

SERVES 20-25 GUESTS @ 85.00

### **ALL-BEEF BARBECUE MEATBALLS**

All-Beef Bite-Sized Meatballs Glazed with our Zesty Barbecue Sauce

100 PIECES @ 75.00



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## **TAQUITO & FLAUTA PLATTER**

Shredded Beef Wrapped in Corn Tortillas and Chicken Wrapped in Flour Tortillas. Served with Poncho's Salsa.  
50 PIECES @ 75.00

## **HOT CRAB & ARTICHOKE DIP**

Lump Crab & Artichoke Hearts Blended in our creamy Cheese Dip and Baked. Served with Garlic Toasted Pita Angles.  
SERVES 20-25 GUESTS @ 85.00

## **NINE-LAYER MEXICAN DIP**

Refried Beans, Cheddar Jack Cheese, Purple Onion, Tomatoes, Guacamole, Sour Cream, Black Olives, Scallions and Jalapenos. Served with Tortilla Chips and Poncho's Salsa.  
SERVES 30-35 GUESTS @ 65.00

## **ORANGE GRILLED CHICKEN PRESENTATION**

Sliced Orange Grilled Chicken Presented with Grilled Onion Rings and Ginger Sesame Vinaigrette.  
SERVES 20-25 GUESTS @ 95.00

## **CHICKEN AND ASPARAGUS DISPLAY**

Grilled Lemon Pepper Chicken Breast, Garlic Lime Asparagus and Grape Tomatoes. Presented with Field Greens and a Lemon Vinaigrette.  
SERVES 20-25 GUESTS @ 95.00

## **SESAME CHICKEN DISPLAY**

Sesame Crusted Chicken Breast Presented with Sugar Snap Peas, Red Peppers and Spicy Asian Peanut Dipping Sauce.  
SERVES 20-25 GUESTS @ 95.00

## **PEPPERED SMOKED SALMON DISPLAY**

Served with Seasoned Cream Cheese, Tomatoes, Purple Onions, Capers, Miniature Cocktail Breads and Bagels.  
SERVES 20-25 GUESTS @ 75.00

## **BLACKENED TENDERLOIN DISPLAY**

Blackened Tenderloin Sliced and Presented with Whipped Horseradish, Jack Daniels Mustard and Miniature Rolls.  
SERVES 15-20 GUESTS @ 175.00



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## **TROPICAL PORK TENDERLOIN**

Tenderloin of Pork marinated with orange juice, soy sauce and ginger. Presented atop Grilled Pineapple Slices. Accented with sweet potato ribbons and served with mango relish.

SERVES 20 – 25 GUESTS @110.00

## **UPSCALE MACARONI & CHEESE BAR**

Presented with Asparagus Tips, Sun Dried Tomatoes, Bacon Crumbles, Pancetta Bacon Bits, Green Chilies, Black Beans, Salsa and French Fried Onion Rings.

SERVES 20-25 GUESTS @ 75.00

## **MOZZARELLA-TOMATO CAPRESE SKEWERS**

Cherry Tomatoes and Marinated Mozzarella Balls Skewered and Drizzled with Mediterranean Dressing

50 PIECES @ 100.00



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## Ala carte hors d'oeuvres

Prices are per piece – 50 Piece Minimum

### POULTRY:

Thai Chicken Sates .....	2.50
Smoked Chicken Cornucopias .....	1.75
Cashew Chicken Spring roll .....	1.75
Miniature Chicken Cordon Bleu .....	1.50
Chicken Prosciutto Sage Spedini .....	2.50
Sesame Crusted Chicken Tenders .....	1.75
Coconut Crusted Chicken Tenders .....	1.75
Tandoori Chicken on Knotted Bambo .....	1.75
Chicken Tahini Salad with Pine Nuts on Mini Pita Round .....	1.75

### BEEF:

Teriyaki Beef Sates .....	2.50
Miniature Beef Wellington .....	2.25
Cajun Filet Baguettes with Crispy Onion Curls .....	2.50
Miniature Sirloin Burgers .....	1.75
Miniature Patty Melts .....	1.75
Lobster & Filet Kabob .....	4.25

*Please Note: Above Prices are for Ala Carte Items Only.  
They Do not Include Buffet Equipment, Serve Ware,  
Linens, etc.*

### SEAFOOD:

Jumbo Iced Spiced Shrimp .....	2.25
Bacon Wrapped Jumbo Scallop .....	2.25
Miniature Crab Cakes .....	2.25
Smoked Salmon Crepe Rolls .....	1.75
Shrimp Pastry Assortment .....	1.25
Ahi Tuna on Black Sesame Crouton with Fresh Ginger and Wasabi .....	2.25

### PORK:

Spiced Pork Tenderloin Crostini .....	2.25
Spiced Pork & Pineapple Skewer .....	2.25
Arepas with Pulled Pork and Pickled Onion .....	1.75

### VEGETARIAN:

Caramelized Onion-Gorgonzola Crustade .....	1.50
Mini Pesto and Provolone Grilled Cheese .....	1.75
Hearts of Palm and Avocado on Yellow Plantain ..	2.25

### SHOOTER GLASSES:

Curried Carrot Soup Shooter .....	2.50
Celery and Apple Gazpacho Shooter .....	2.50
Watermelon Mint Soup Shooter .....	2.50



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## Beverage Packages

### 5-HOUR BEER, WINE AND SODA BAR

Domestic & Imported Beer, Wine Selections, Champagne, Assorted Sodas, Mineral Water, Bottled Water, Ice, Cocktail Napkins, 9 and 10 ounce Acrylic Cups  
\*14.95 PER PERSON

### 5-HOUR PREMIUM OPEN BAR

Cutty Sark Scotch, Bacardi Rum, Seagram's Whiskey, Seagram's Gin, Absolut Vodka, Jack Daniels Bourbon, Domestic & Imported Beer, House Wine Selections, Champagne, Assorted Sodas, Mineral Water, Mixers, Bottled Water, Ice, Bar Equipment, Cocktail Napkins, 9 and 10 ounce Acrylic Cups  
\*18.95 PER PERSON

### 5-HOUR SODA BAR

Assorted Sodas, Mineral Water, Bottled Water, Ice, Cocktail Napkins, 9 and 10 ounce Acrylic Cups  
5.50 PER PERSON

## MISCELLANEOUS ITEMS

Mint Juleps, Bloody Marys & Sangria Bar to any package  
3.00 PER PERSON

## BARTENDERS

35.00 PER BARTENDER PER HOUR  
(8-HOUR MINIMUM)

*\*Bartenders Required for Alcoholic Beverage Packages  
50 Guest Minimum on all Bar Packages without  
Incurring Surcharge*

## Desserts

Jumbo Cookies & Dessert Bars . . . . . \$2.75 per Person  
Brownies & Blondies . . . . . \$2.75 per Person  
Upscale Dessert Shots . . . . . \$3.25 per Person  
Mini Italian Cannoli . . . . . \$3.25 per Person  
Strawberries & Marshmallow Creme . \$3.50 per Person



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