

Chatmoss Country Club Reception Information



February 2010

Reception Menu

Hors D'oeuvre packages

All prices reflect sales on a per person basis for two hours of service.
Each additional hour, please add 50% extra of the original price

The Cocktail Buffet

\$14++ per person Minimum of 25 guests

Market Fresh Vegetable Crudités with Ranch Dip

Swedish Meatballs

Seasoned & Fried Chicken Tenders with

Honey Mustard Dipping Sauce

Assorted Finger Sandwiches

The Deluxe Buffet

\$20++ Per person Minimum 25 guests

Market Fresh Vegetables with Ranch Dip

Fresh Fruit Fondue with Dipping Sauce

Assorted Stuffed Mushrooms

Spanakopita

Pasta station served with Breadsticks

Carved Top Round of Beef served with Rolls and Condiments with Chef Attendant

\$40 Chef Attendant Fee (\$20 for each additional Hour)

The Premium Package

\$24 ++ per person Minimum of 25 people

Shrimp and Grits Station

Sweet Potato Croquettes, Black Eyed Pea Relish and Bleu cheese Cole Slaw

Assorted Miniature Desserts

Market Fresh Vegetable Crudités with Ranch Dipping Sauce

Carved Prime Rib of Beef with Rolls and Condiments with Chef Attendant

Pecan Battered Chicken Tenderloin with Honey Mustard Dipping Sauce

\$40 Chef Attendant Fee (\$20 for each additional Hour)

The Executive package

\$40 ++ per person Minimum of 25 People

Domestic and Imported Cheese Display with Crackers

Market Fresh Vegetable Crudités with Ranch Dip

Seasonal Fresh Fruit Fondue and Pound Cake

with Dark Chocolate Dipping Sauce

Chilled Shrimp Cocktail (Three Shrimp per person)

Oysters on the half Shell (Two Per person)

Assorted Smoked Seafood Display

Shrimp, Scallops, and Salmon

Chicken Satay with Spicy Peanut Dipping Sauce

Chatmoss Miniature Crab Cakes with Cajun Remoulade Dipping Sauce

Carving Station of Roasted Beef Tenderloin with Rolls & Condiments

\$40 Chef Attendant Fee (\$20 for each additional Hour)

Banquet Enhancers:

Assorted Sushi

Assortment of California Roll, Vegetables Rolls and Spicy Tuna Rolls Accompanied by Pickled Ginger, Soy Sauce and Wasabi
.....\$10 per person

Assorted Domestic & Imported Cheese Display with Assorted Crackers.....\$ 5 Per person

Fresh Vegetable Crudités with Ranch Dipping Sauce\$ 2 per person
 Seasonal Fruits..... \$ 3 per person
 Cold Seafood Display.....\$16 per person
 (Three Shrimp Cocktail, Oysters on the Half Shell and Smoked Shellfish Display)
 Macadamia Nut Honey Crusted Brie Baked in Puff Pastry.....\$4 per person
 Anti Pasta Platter
 Proscuitto, Capicola, Grilled Vegetables, Mozzarella Cheeses, Vine Ripe Tomatoes, Roasted Peppers, Garlic marinated Olives and
 Artichoke Hearts.....\$ 9 per person

To all food and beverage charges please add 18% Service Charge
 and 5% Virginia Sales Tax and 4%prepared meal Tax. Food and Beverage prices will be reviewed monthly and changed
 accordingly to fluctuating costs. We reserve the right to add up to, but not more than 15% to signed contract prices up
 to 60 days prior to the event. Prices are locked in for signed contracts 60 days prior to the event.

Pasta Station

\$6 ++ per person
 (Choice of Two Pastas)
 Bow Tie, Penne, Tri Color Rigatoni, Cheese Tortellini or Wild Mushroom Ravioli
 (Choice of Two Meats)
 Chicken, Shrimp, Ham, or Italian Sausage
 (Choice of Two Sauces)
 Alfredo, Pesto, Marinara, Garlic White Wine or Meat Sauce
 (Choice of Two Vegetables)
 Peppers, Onions, Broccoli, Mushrooms, Peas, Vine Ripe Tomatoes or Sautéed Medley
 Served with Bread Sticks, Parmesan Cheese and Fresh Ground Pepper
 With Chef Attendant

Risotto Station

Saffron Risotto with Marinated Shrimp.....\$8 per person
 Wild Mushroom Risotto with Grilled Chicken\$7 per person

Shrimp and Grits Station

Sautéed Shrimp. Tasso Ham, Mushrooms,
 served with a Caper Cream Sauce over a Garlic Creamy Grits
 \$8 per person

Caesar Station

Crisp Romaine Lettuce, Croutons, Parmesan Cheese, House Made Dressing
 all Tossed to Order with Chicken or Baby Shrimp
 \$7 per person

Crab Cake station

Made to Order Petite Crab Cakes with Black Bean Mango Chutney,
 Cajun Remoulade, Corn and Tomato Relish
 \$10 per person

Carving Station

Carving Station served with your choice of meat, rolls and condiment with Attendant
 Slow Roasted Prime Rib of Beef (Serves 50 - 60).....\$125 each
 Roasted Tenderloin of Beef (Serves 20 - 25).....\$130 each
 Roasted or Smoked Turkey (serves 35-40).....\$ 80 each
 Baked Honey Citrus Glazed Ham (serves 50-60).....\$ 95 each

Club Policy prohibits the removal of food from the premises.

Ala Carte Items

Priced per Piece

Cold

Boursin Cheese on Crostini, Sliced Grapes.....\$2 pc
 Assorted Finger Sandwiches.....\$2 pc
 Proscuitto Ham Wrapped Seasonal Melons.....\$4 pc
 Smoked Salmon Canapés.....\$4 pc
 Crabmeat Stuffed Cherry Tomatoes.....\$3 pc
 Tomato Bruschetta with Kalamatta Olive Croutons.....\$2 pc
 Chocolate Dipped Strawberries.....\$2 pc

Cold Jumbo Shrimp Cocktail	\$2 pc
Assorted Petit Fours.....	\$3 pc
Hot	
Assorted Stuffed Mushrooms (Crab, Italian Sausage and Spinach).....	\$3 pc
Bacon Wrapped Scallops or Shrimp.....	\$4pc
Quiche Lorraine.....	\$2pc
Quesadillas-Chicken or Cheese	\$3 pc
Hot Spinach and Artichoke Dip with Crackers.....	\$ 3 pc
Seasoned and Fried Chicken Tenders with Honey Mustard Dipping Sauce.....	\$3 pc
Smithfield Virginia Miniature Ham Biscuits.....	\$3 pc
Beef Wellington Bites.....	\$3 pc
Spankopita.....	\$3 pc
Chicken Satay with Asian Peanut Dipping Sauce.....	\$3 pc
Beef Satay.....	\$4 pc
Oriental Egg Rolls with English Mustard Dipping Sauce.	\$2pc
Chatmoss Miniature Crab Cakes with Cajun Remoulade Sauce.....	\$5 pc
Swedish Meatballs.....	\$3 pc
Miniature Reuben	\$4 pc
Pecan Battered Chicken Tenderloins with Honey Mustard.....	\$4 pc
Shredded Pork Barbecue with Cheese Biscuits.....	\$4 pc
Oyster Rockefeller.....	\$4 pc
Coconut Chicken with Dipping sauces.....	\$3 pc
Potatoes Stuffed with Ham.....	\$3 pc
Tempura Shrimp	\$5 pc
Seared Salmon Skewered, Barbecue Bourbon Sauce.....	\$5 pc
Hot Crab Dip with Pita Chips (Serves 25)	\$55 each
Brie Cheese with Spiced Apples and Walnut Chutney (Serves 25).....	\$50 each