

Chatmoss
Country
Club
Reception
Information



2011

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 Condiments and 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 Avocado 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 Chocolate Dipping Sauce
Chilled Shrimp Cocktail (Three Shrimp per person)
Oysters on the Half Shell (Two Per Person)
Poached and Smoked Salmon Display
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:

Assortment of Sushi, 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\$3 per person
Seasonal Fruits.....\$3 per person

Cold Seafood Display.....\$16 per person
 (Shrimp Cocktail, Oysters on the Half Shell and Smoked Salmon Display)

Anti Pasta Display, Pepperoni, Genoa Salami, Grilled Vegetables, Mozzarella Cheese, Vine Ripe Tomatoes, Roasted Peppers, Garlic Marinated Olives, Peperoncini and Artichokes.....\$10 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 Potato Gnocchi

(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, Country Ham, Mushrooms, Tomatoes
with Garlic Cream Sauce over Cheddar Grits

\$8 per person

Caesar Station

Crisp Romaine Lettuce, Croutons, Parmesan Cheese, House Made Dressing
all Tossed to Order with Grilled Chicken or Baby Shrimp

\$7 per person

Crab Cake station

Made to Order Petite Crab Cakes with Black Bean Mango Chutney,
Cajun Remoulade or Corn and Tomato Fondue

\$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) \$120 each

Roasted Tenderloin of Beef (Serves 20 – 25) \$130 each

Roast Turkey Breast (serves 35-40) \$ 90 each

Baked Honey Citrus Glazed Ham (serves 35-40) \$ 90 each

Club Policy prohibits the removal of food from the premises.

Ala Carte Items

Priced per Piece

Cold

| | |
|---|-------|
| Boursin Cheese on Crostini, Sliced Grapes | \$2pc |
| Assorted Finger Sandwiches | \$2pc |
| Smoked Salmon Canapés | \$3pc |
| Crabmeat Stuffed Cherry Tomatoes | \$3pc |
| Tomato Bruschetta with Kalamata Olive Crouton | \$2pc |
| Chocolate Dipped Strawberries | \$2pc |
| Chilled Jumbo Shrimp Cocktail | \$2pc |
| Assorted Petit Fours | \$3pc |

Hot

| | |
|--|-------|
| Assorted Stuffed Mushrooms (Crab, Italian Sausage and Spinach) | \$3pc |
|--|-------|

| | | |
|---|-------|-----------|
| Bacon Wrapped Scallops | | \$3pc |
| Bacon Wrapped Shrimp | | \$4pc |
| Assorted Quiche | | \$2pc |
| Quesadillas-Chicken | | \$2pc |
| Seasoned and Fried Chicken Tenders with Honey Mustard Dipping Sauce | \$3pc | |
| Smithfield Virginia Miniature Ham Biscuits | | \$2pc |
| Beef Wellington Bites | | \$3pc |
| Spankopita | | \$3pc |
| Chicken Satay with Asian Peanut Dipping Sauce | | \$3pc |
| Beef Satay | | \$4pc |
| Oriental Egg Rolls with English Mustard Dipping Sauce. | | \$2pc |
| Chatmoss Miniature Crab Cakes with Cajun Remoulade Sauce | | \$4pc |
| Swedish Meatballs | | \$2pc |
| Miniature Reuben | | \$4pc |
| Pecan Battered Chicken Tenderloins with Honey Mustard | | \$4pc |
| Shredded Pork Barbecue with Mini Sweet Potato Biscuits | | \$3pc |
| Oyster Rockefeller | | \$4pc |
| Coconut Shrimp with Dipping Sauces | | \$3pc |
| Mini Loaded Potatoes | | \$3pc |
| Breaded Shrimp | | \$2pc |
| Seared Salmon Skewered, Barbecue Bourbon Sauce | | \$4pc |
| Hot Jumbo lump Crab Dip with Pita Chips (Serves 25) | | \$60 each |
| Brie Cheese with Spiced Apples and Walnut Chutney (Serves 25) | | \$50 each |
| Hot Spinach and Artichoke Dip with Pita Chips (Serves 25) | | \$45 each |