

*chatmoss
country
club
Reception
Information*



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

*Assorted Domestic and Imported Cheese Display with Crackers
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*

The Premium Package

\$24 ++ per person Minimum of 25 people

*Shrimp and Grits Station
Fried Green Tomatoes with a Black Eye Pea Relish-Blue Cheese Cole Slaw
Chocolate Dipped Strawberries
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
BBQ Meatballs*

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

Cold Seafood Display

Chilled Shrimp Cocktail (Three Shrimp per person)

Oysters on the half shell (Two per person)

Assorted Smoked Seafood Display

Shrimp, Scallops, Salmon, Oysters and Mussels

Carving Station of Roasted Beef Tenderloin with Rolls & Condiments

Spanakopita

Chicken Satay with Spicy Peanut Dipping Sauce

Chatmoss Miniature Crab Cakes with Cajun Remoulade Dipping Sauce

Banquet Enhancers:

Assorted Sushi

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

Assorted Domestic & Imported Cheese Display with Assorted Crackers.....\$3

Market Fresh Vegetable Crudités with Ranch Dipping Sauce.....\$2

Seasonal Fruits.....\$3

Cold Seafood Display.....\$14

(Three Shrimp Cocktail, Oysters on the Half Shell and Smoked Shellfish Display)

Macadamia Nut Honey Crusted Brie Baked in Puff Pastry.....\$4

Anti Pasta Platter

Prosciutto, Capicola, Grilled Vegetables, Mozzarella Cheeses, Vine Ripe Tomatoes, Roasted Peppers, Garlic marinated Olives and Artichoke Hearts.....\$6

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

\$8 per person

Carving Station

Carving Station served with your choice of meat, rolls and condiment with Attendant

Slow Roasted Prime Rib of Beef.....\$7 per person

Roasted Tenderloin of Beef.....\$8 per person

Roasted or Smoked Turkey.....\$6 per person

Baked Honey Citrus Glazed Ham.....\$5 per person

Club Policy prohibits the removal of food from the premises.

Ala Carte Items

Priced per person

cold

Boursín Cheese on Crostíní, Sliced Grapes.....	\$2
Assorted Fínger Sandwiches.....	\$2
Prosciutto Ham wrapped Seasonal Melons.....	\$4
Smoked Salmon Canapés.....	\$4
Smoked Salmon and Trout Platter, Condiments.....	\$5
Crabmeat Stuffed Cherry Tomatoes.....	\$3
Tomato Bruschetta with Kalamatta Olive Croutons.....	\$3
Brie Cheese with Spiced Apples and Walnut Chutney.....	\$5
Chocolate Dipped Strawberries.....	\$2
Cold Jumbo Shrimp Cocktail (three per person)	\$6
Assorted Petit Fours.....	\$3

Hot

Assorted Stuffed Mushrooms (Crab, Italian Sausage and Spinach).....	\$3
Bacon wrapped Scallops or Shrimp.....	\$4
Quiche Lorraine.....	\$2
Quesadillas-Chicken or Cheese	\$4
Hot Spinach and Artichoke Dip with Crackers.....	\$3
Hot Crab Dip with Pita Chips.....	\$4
Seasoned and Fried Chicken Tenders with Honey Mustard Dipping Sauce.....	\$3
Smithfield Virginia Miniature Ham Biscuits.....	\$3
Beef Wellington Bites.....	\$3
Spankopita.....	\$3
Chicken Satay with Asian Peanut Dipping Sauce.....	\$3
Beef Satay.....	\$4
Oriental Egg Rolls with English Mustard Dipping Sauce.	\$2
Chatmoss Miniature Crab Cakes with Cajun Remoulade Sauce.....	\$5
Swedish Meatballs.....	\$3
Baked Brie En Croute	\$4
Pecan Battered Chicken Tenderloins with Honey Mustard.....	\$4
Shredded Pork Barbecue with Cheese Biscuits.....	\$4
Oyster Rockefeller.....	\$4
Coconut Chicken with Dipping sauces.....	\$3
Potatoes Stuffed with Ham.....	\$3
Tempura Shrimp	\$5
Seared Salmon Skewered, Barbecue Bourbon Sauce.....	\$5