

THE OMNI HOMESTEAD RESORT
EVENTS MENU





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v Vegetarian

vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

*Prices are subject to 25% service charge and 9.3% sales tax.
All menus and prices are subject to change.*



BUFFETS

All breakfast buffets are served with your choice of freshly brewed Stance regular coffee, decaffeinated coffee, gourmet Numi teas and a selection of juices and with apple preserves, honeycomb and whipped butter. Prices based on 1.5 hours of service. A surcharge will apply for extended service. Breakfast buffets require a minimum of 25 people.

Prices are subject to 25% service charge and 9.3% sales tax. All menus and prices are subject to change.

CLASSIC CONTINENTAL

Medley of fresh seasonal fruits and strawberries with low-fat Greek yogurt *gf v*

House-made granola and assorted cereals with 2% and non-fat milk

Assorted sweet and savory breakfast pastries with Homestead cinnamon and maple-glazed doughnuts

31 per person

HOMESTEAD CONTINENTAL

Medley of fresh seasonal fruits, strawberries and selection of traditional breakfast cereals with whole and low-fat milk *v*

Low-fat Greek yogurt with house-made granola

Dried cranberries, cherries and blueberries with toasted walnuts and pecans

Smoked Atlantic salmon, dill crème fraîche, sliced tomatoes, pickled onions and traditional accompaniments

Assorted sweet and savory breakfast pastries with Homestead cinnamon and maple-glazed doughnuts and New York-style bagels with traditional and chive cream cheeses

34 per person



BUFFETS

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CLASSIC AMERICAN BREAKFAST

Medley of fresh seasonal fruits and strawberries with low-fat Greek yogurt *gf v*

House-made granola, dried cranberries, cherries and blueberries with toasted walnuts and pecans

Home-fried potatoes

Blueberry pancakes with warm maple syrup

Scrambled farm-fresh eggs with fine herbs

Pan-seared country sausage

Hickory-smoked bacon

ACCOMPANIMENTS

Assorted sweet and savory breakfast pastries with Homestead cinnamon and maple-glazed doughnuts *n v*

Apple preserves, honeycomb and whipped butter *gf v*

42 per person

EGG SUBSTITUTIONS

Frittata with roasted tomatoes, spinach, goat cheese and Italian parsley | 7 additional per person

Egg whites or Egg Beaters | 3 additional per person

THE HOMESTEAD BREAKFAST

Medley of fresh seasonal fruits and strawberries with low-fat Greek yogurt *gf v*

Smoked salmon with sliced red onions, ripe tomatoes and capers

Individual egg frittatas | Artichokes, olives, roasted tomatoes and crumbled goat cheese

Cinnamon-scented brioche French toast with apple & raisin compote, warm Allegheny syrup with whipped creamery butter

Applewood-smoked bacon and country link sausage

Home-fried potatoes

ACCOMPANIMENTS

Assorted sweet and savory breakfast pastries, muffins and Homestead cinnamon and maple-glaze doughnuts with sweet butter, house-made apple butter and preserves *n v*

47 per person

MEAT SUBSTITUTIONS

Health turkey bacon *df gf*

Apple chicken sausage *df gf*

Maple & blueberry sausage *df*

4 per person



ENHANCEMENTS

Pricing is based on enhancing an existing menu. Chef attendant required on Prepared-To-Order Omelets and Belgian Waffle stations at 125 per chef, with one chef per 100 people.

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PREPARED-TO-ORDER OMELETS

MEAT

Applewood-smoked bacon, honey ham, country sausage *df gf*

VEGETABLES

Caramelized onions, peppers, wild mushrooms, vine-ripened tomatoes and Bloomsdale spinach

CHEESE

Monterey Jack cheese, goat cheese and cheddar
14 *per person*

SEAFOOD

Shrimp, smoked salmon and blue crab
add 8 per person

STATIONS

BELGIAN WAFFLE STATION

Assorted fruit, berries, syrup, compotes, seasonal butters and Chantilly cream

12 *per person*

BUILD-YOUR-OWN ORGANIC YOGURT PARFAIT STATION

Seasonal fruits and organic yogurt with house-made granola *n v*

9 *per person*



ENHANCEMENTS

Pricing is based on enhancing an existing menu. Chef attendant required on Traditional Eggs Benedict station at 125 per chef, with one chef per 100 people.

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PLATES

FRESHLY BAKED LOWCOUNTRY BISCUITS

Sausage gravy

6 per person

HOT CEREAL

Cheddar grits *gf v*

Steel-cut oats, cinnamon and brown sugar *gf vg*

6 per person

CINNAMON-SCENTED BRIOCHE FRENCH TOAST

Apple & raisin compote *v*

9 per person

SCRAMBLED FARM-FRESH EGGS

Monterey Jack cheese and chives *gf v*

9 per person

BUTTERMILK PANCAKES

Fresh strawberry compote, Chantilly cream, whipped butter and maple syrup *n v*

8 per person

TRADITIONAL EGGS BENEDICT

14 per person

SMOKED SALMON

Sliced red onions, capers, chopped eggs, lemon, vine-ripened tomatoes and Philadelphia cream cheese *gf*

16 per person

FRESHLY BAKED BREAKFAST

Banana-nut, lemon-poppy seed and orange bread served with Nutella, house-made apple butter and cream cheese *n v*

10 per person

HANDHELDS

VIRGINIA HAM & CHEDDAR BISCUIT

Herb whipped butter

8 per person

STEAK & EGG WRAP

Grilled sirloin with provolone cheese and fluffy eggs

10 per person

SOUTHWEST BREAKFAST WRAP

Scrambled eggs, chicken sausage and Jack cheese with salsa in soft tortillas

9 per person

CROISSANT BREAKFAST SANDWICH

Scrambled eggs, sausage and cheddar

9 per person



PLATED

All plated breakfasts are served with your choice of Stance regular coffee, decaffeinated coffee, gourmet Numi tea, fresh orange juice, select Homestead bakery pastries including the famous Homestead doughnuts, apple preserves and whipped butter.

Prices are subject to 25% service charge and 9.3% sales tax. All menus and prices are subject to change.

CLASSIC

Seasonal fruits and wild berries over toasted coconut panna cotta *n gf v*

Farm-fresh scrambled eggs with cheddar, snipped garden herbs, olive oil-roasted tomatoes, blueberry sausage and crispy hash browns

24 per person

GOOD MORNING

Seasonal fruit and organic yogurt parfait with layered house-made granola *n v*

Local apple-stuffed French toast

Applewood-smoked bacon and Southern link sausage

30 per person

MALTED WAFFLE

Peach and brambleberry parfait, house-made granola and Hungry Hill honey yogurt *n v*

Malted waffle with cinnamon, toasted walnut butter and warm maple syrup

30 per person

STEAK & EGGS

Seasonal fruits and wild berries over toasted coconut mascarpone *gf v*

Petite bavette steak and country scrambled eggs with griddled hash brown potatoes, oven-dried tomatoes and butler-passed sauce béarnaise

34 per person

BOXED BREAKFAST ENTRÉES CHOOSE ONE

Smoked Atlantic salmon on New York-style bagel, chive and caper cream cheese and pickled red onions, chilled seasonal fruits

Virginia ham and cheddar biscuit with herbed whipped butter, seasonal breakfast pastries and power bar

30 per person

Add Stance coffee to-go | 110 per gallon



À LA CARTE

Prices are subject to 25% service charge and 9.3% sales tax. All menus and prices are subject to change.

FOOD

Bagels ^v | 42 per dozen

Assorted individual yogurts ^{gf}^v | 5 each

Freshly baked Danishes, croissants and muffins ^m | 42 per dozen

The famous Homestead cinnamon and maple-glazed doughnuts ^m | 36 per dozen

Assorted oven-fresh cookies and brownies | 36 per dozen

Fresh whole fruits ^{gf}^v^g | 3 each

Medley of fresh seasonal fruits and strawberries with low-fat Greek yogurt ^v | 7 per person

Assorted granola bars ⁿ | 4 each

Power bars | 5 each

Imported and local artisan cheeses, toasted pecans, dried fruits and gourmet crackers ^m | 14 per person

Lemon bars ^v | 55 per dozen

Assortment of candy bars | 4 each

Ice cream and frozen fruit bars | 5 each

Individual bags of chips, pretzels and party mix | 4 each

Corn tortilla chips with salsa roja and salsa verde ^{gf}^v^g | 5 per person



BREAKS

Breaks are served with your choice of Stance regular coffee, decaffeinated coffee and gourmet Numi teas. Prices based on 30 minutes of service. A surcharge will apply for extended service. Themed breaks require a minimum of 25 people.

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MORNING

ALL THINGS HOMESTEAD

The famous Homestead cinnamon and maple-glazed doughnuts with mini croissants and mini bear claws *n v*

18 per person

GREEK YOGURT PARFAITS

Homestead honey, citrus and black raspberries *gf v*

17 per person

FRUIT

Sliced melons and berries with whole seasonal fruits *vg*

18 per person

MORNING SPA

Honey bran muffins, fresh bananas and green garden juice with seasonal fruit smoothies *v*

22 per person

THE TRAIL

Build your own trail mix | House-made granola, banana chips, dried cherries, dried apricots, dried Virginia apples, almonds, cashews, sunflower seeds, yogurt-covered raisins and M&M's *n v*

18 per person

BEVERAGE BREAK

Freshly brewed Stance regular coffee, decaffeinated coffee, NUMI gourmet teas, bottled waters and a selection of sodas

24 per person

AFTERNOON

VIRGINIA SNACK

Ham and cheddar biscuits with apple butter, peanut brittle, pimento cheese, crackers and carrot sticks *n*

19 per person

CANDY STORE

Mini candy bars, M&M's, Sour Patch Kids, Hershey's Kisses, Hot Tamales, Lemon Drops and yogurt-covered raisins *v*

20 per person

CHOCOHOLIC'S DELIGHT

Truffles, walnut brownies, chocolate chip cookies and white chocolate chip & macadamia nut cookies *n*

22 per person

SKIP THE GYM

Cucumber & basil-infused water, berry & hibiscus mineral water, protein bars, crudités, green goddess and hummus dips *df gf vg*

Selection of sodas

24 per person

BEVERAGE BREAK

Freshly brewed Stance regular coffee, decaffeinated coffee, NUMI gourmet teas, bottled waters and a selection of sodas

24 per person



PLATED

All plated lunches are served with assorted Homestead rolls and whipped butter, freshly brewed Stance regular coffee, decaffeinated coffee and gourmet Numi teas. Plated lunches require a minimum of 25 people.

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SOUP AND SALAD CHOWDER

Sweet corn and blue crab

PULLED CHICKEN COBB

Eggs, tomatoes, bacon, avocado, blue cheese, crispy shallots and chiffonade of romaine with creamy lemon vinaigrette

NEW YORK-STYLE CHEESECAKE

Berry compote and vanilla Chantilly

42 per person

NINE-SPICE PORK

BABY ICEBERG WEDGE SALAD

Tomatoes, shaved red onions and chives with Point Reyes blue cheese dressing *gf v*

NINE-SPICE PORK TENDERLOIN

Creamy grits, mustard greens and roasted mushrooms with barbecue pork jus *gf*

VANILLA CRÈME BRÛLÉE

49 per person

LOCALLY SOURCED

BURRATA PANZANELLA

Roasted peppers, cherry tomatoes, cucumbers, wild arugula, frisée, rustic croutons and pesto *n v*

PAN-ROASTED RAINBOW TROUT

Baby artichokes, roasted tomatoes, olive oil roasted potatoes, grilled broccolini, Kalamata olives and Meyer lemon

TIRAMISU

Traditional Italian dessert with biscotti cookie *n*
48 per person

THYME SALMON

RAINBOW CARROT SALAD

Baby greens, ricotta salata, basil, cucumbers and dried olives with sherry vinaigrette *gf v*

LEMON & THYME ROASTED SALMON

Bloomsdale spinach, marble potatoes, caramelized cipollini and rainbow carrots with citrus jus *gf*

HOMESTEAD BREAD PUDDING

Crème anglaise and caramel sauce *v*

48 per person



PLATED

All plated lunches are served with assorted Homestead rolls and whipped butter, freshly brewed Stance regular coffee, decaffeinated coffee and gourmet Numi teas. Plated lunches require a minimum of 25 people.

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FILET EXPERIENCE

ARUGULA AND PICKLED PUMPKIN

Feta cheese and candied red onion with mustard honey vinaigrette *gf v*

GRILLED FILET MIGNON

Scallion and Gruyère Yukon Gold mashed potatoes, Brussels sprouts, carrots and mushroom with red wine sauce *gf*

CARAMEL PEANUT TART

Salted peanuts with caramel sauce and chocolate ganache *n v*

72 *per person*

SHRIMP DELIGHT

GARDEN GREENS

Shaved vegetables and pickled apples with tarragon dressing *gf vg*

SHRIMP AND GRITS

Cherry tomatoes, tasso ham and okra with Creole shrimp sauce *gf*

OPERA TORTE

Chocolate sauce and vanilla Chantilly *v*

50 *per person*

GET SHORT RIBS

CHEF SALAD

Arugula, red oak and baby spinach, torn basil, eggs, aged cheddar, pancetta and croutons with aged balsamic vinaigrette *gf*

CABERNET-GLAZED SHORT RIB

Pecorino & herb grits, roasted oyster mushrooms, autumn squash and olive oil-poached tomatoes *gf*

SPICED CHEESECAKE

Cinnamon Chantilly cream and streusel

54 *per person*



BUFFETS

All lunch buffets are served with your choice of Stance regular coffee, decaffeinated coffee and gourmet teas. Prices are based on 1.5 hours of service. Lunch buffets require a minimum of 25 people. A surcharge will apply for extended service.

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INGALLS' DELIGHT

SOUP

Seasonally inspired soup of the day with hearth breads and whipped butter

SALADS

Truffle potato salad *df gf v*

Hickory smoked salmon Niçoise, with Dijon vinaigrette *gf*

Autumn squash and buffalo mozzarella salad with arugula, watercress, olive oil, balsamic, basil leaves *v*

Gemelli pasta | Sun-dried tomatoes, Kalamata olives and roasted peppers with herb and red wine vinaigrette *v*

MEATS

Chilled beef tenderloin *gf*

Imported prosciutto with artisanal aged soppressata, Toscana and coppa *df gf*

Roasted turkey breast *df gf*

CHEESES

Sharp cheddar, provolone, pepper jack, Swiss, goat and Brie cheeses

CONDIMENTS

Crisp butter lettuce, sliced tomatoes, kosher dill pickles, sliced red onions, banana peppers, whole grain and yellow mustard, horseradish, mayonnaise, whipped butter

BREADS

Brioche, ciabatta, focaccia, sliced country white, rye and nine-grain

House-made kettle chips *df gf*

DESSERTS

Apple crisp tart *v*

Lemon meringue tart *v*

Chocolate-dipped French macarons *v*

Cake lollipops *v*

68 per person

SOUTHERN STYLE

COLD TABLE

Blue cheese coleslaw *gf v*

Country-style potato salad with grainy mustard *df gf vg*

Citrus and rainbow carrot salad | Frisée, cauliflower, arugula, balsamic and onions with red wine vinaigrette *gf v*

HOT TABLE

Fried chicken and waffles with warm syrup

St. Louis-style ribs, dry-rubbed and basted with barbecue sauce *df gf*

Pimento mac and cheese with Parmesan herb crust *v*

Southern-style baked beans *df gf*

DESSERTS

Key lime tartlet *v*

Chocolate Whoopie pie *v*

Homestead doughnut bread pudding *v*

56 per person



BUFFETS

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SOUP, SALADS AND SAMMIES

SOUP

Seasonally inspired soup of the day with hearth breads and whipped butter

COLD TABLE

Garden greens | Roasted turkey, farm eggs, teardrop tomatoes and aged cheddar with peppercorn ranch dressing *gf v*

Cucumber and pickled red onion salad with fresh dill and tarragon buttermilk dressing *v*

Gemelli pasta, sun-dried tomatoes, Kalamata olives and roasted peppers with herb & red wine vinaigrette *gf v*

COLD SANDWICHES

Chicken club | Maple cured ham, pulled rotisserie chicken, avocado and Swiss cheese on artisanal ciabatta

Veggie wrap | Grilled squash, spinach, pickled mushrooms and oven-dried tomatoes with feta cheese spread *v*

HOT SANDWICHES

Pulled pork sandwich with coleslaw and Carolina barbecue sauce

Roast beef panini | Shaved prime beef, caramelized onions, mushroom duxelles and pepper jack cheese on ciabatta

DESSERTS

Pear tart *v*

Berry cheesecake bites *n v*

Toffee caramel mousse *gf v*

56 *per person*

MONTEREY

SOUP

Seasonally inspired soup of the day with hearth breads and whipped butter

COLD TABLE

Grilled vegetable antipasti *gf vg*

Italian cured meats and cheeses *gf*

Panzanella salad | Torn bread and cherry tomatoes

Caesar salad | Shaved Parmesan cheese and croutons with dressing *v*

HOT TABLE

Lemon & garlic chicken breast and rosemary roasted red potatoes with natural jus *gf*

Pan-roasted trout, artichokes, oven-dried tomatoes, olives, capers, lemon, oregano, grilled broccolini and chiles *df*

Tortellini pasta with sausage ragout, chiles and Bloomsdale spinach

DESSERTS

Mini cannoli *v*

Butterscotch budino *gf v*

Tiramisu cake *v*

58 *per person*





BUFFETS

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CASCADES PICNIC BUFFET

COLD TABLE

Traditional coleslaw *df gf v*

Creamy fingerling potato salad | Whole grain mustard, smoked bacon and sour cream *gf*

Garden salad | Gem lettuces, shaved vegetables and pickled grapes with white balsamic vinaigrette *gf vg*

HOT TABLE

Grilled tri-tip steak with lemon & thyme roasted red bliss potatoes *gf*

Herb roasted chicken, dirty rice, sweet corn and potato succotash *gf*

ACCOMPANIMENT

Hearth breads with whipped butter

DESSERTS

Cheesecake brownies *v*

Assorted cookies *n v*

Apple pie *v*

58 per person

GREAT EXPECTATIONS

SOUP

Seasonally inspired soup of the day with hearth breads and whipped butter

COLD TABLE

Buttermilk cucumber salad | Shaved fennel, pickled red onions and dill *gf v*

Couscous salad | Currants, pine nuts, arugula and fresh herbs with lemon vinaigrette *n*

Garden green salad and seasonal vegetables with ranch dressing and herb vinaigrette *gf vg v*

HOT TABLE

Poached Atlantic salmon with haricot vert and dill butter sauce *gf*

Roasted coq au vin with polenta and English peas *gf*

Grilled bavette steak with mushroom and potato ragout *gf*

DESSERTS

Lemon bar *v*

Cranberry Linzer cookies *gf v*

Butterscotch budino *v*

68 per person

SMALL GROUPS

All small-group lunches are served with your choice of Stance regular coffee, decaffeinated coffee and gourmet Numi teas. Prices are based on 1.5 hours of service. A surcharge will apply for extended service. Small groups are for 10-25 people.

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THE GRILL SOUP

Seasonally inspired soup of the day and ciabatta rolls with Homestead whipped butter

SALADS

Baked potato salad | Scallions, cheddar and bacon with ranch dressing *gf*

Chopped salad | Iceberg, bacon, eggs, tomatoes, cucumbers and grilled chicken with light herb vinaigrette *gf*

MEATS

Grilled burgers and hot dogs with burger and dog buns *gf*

CONDIMENTS

Sliced vine-ripened tomatoes, butter lettuce, shaved red onions, diced white onions, shaved iceberg lettuce, garlic kosher pickles, banana peppers, chive mayonnaise, prepared deli mustard and ketchup

Grocer-style cheese board | Virginia cheddar, Emmental Swiss and creamy white American

Farm-fresh seasonal vegetables *gf v*

Rustic-cut steak fries *gf v*

DESSERTS

Apple pie *v*

Chocolate brownies *v*

50 per person

THE COUNTRY DELI SOUP

Seasonally inspired soup of the day and ciabatta rolls with whipped butter

STARTERS

Fusilli, Kalamata olives and feta cheese, grilled zucchini, cherry tomatoes and basil pesto *n v*

MEATS

Black forest ham, lean roast beef, Genoa salami, shaved corned beef and turkey breast *gf*

CHEESES

Sharp cheddar, provolone, pepper jack and Swiss

CONDIMENTS

Crisp butter lettuce, sliced tomatoes, kosher dill pickles, sliced red onions, banana peppers, yellow mustard, mayonnaise and creamery butter

Sliced country and white buns, rye bread and nine-grain bread

Kettle chips *gf vg*

DESSERTS

Assorted cookies *n v*

Cheesecake brownies *v*

Pumpkin pie *v*

48 per person





SMALL GROUPS

All small-group lunches are served with your choice of Stance regular coffee, decaffeinated coffee and gourmet Numi teas. Prices are based on 1.5 hours of service. A surcharge will apply for extended service. Small groups are for 10-25 people.

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VIRGINIA COUNTRY TOUR

SOUP

Seasonally inspired soup of the day and artisan hard and soft rolls with whipped butter

SALAD

Field greens salad | Grilled artichokes, cherry tomatoes and cucumbers with cabernet vinaigrette *gf vg*

ENTRÉES

Crispy Allegheny trout with lemon chardonnay sauce *gf*

Beef tenderloin with peppercorn shiraz

Crispy rosemary roasted Kennebec potatoes and vegetables *gf v*

DESSERTS

Chocolate pecan tarts *nv*

Carrot cake *nv*

59 per person



BOXED

All boxed lunches include Miss Vickie's chips, freshly baked Homestead cookies and whole fruit.

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CHESAPEAKE

Mixed baby lettuces, candied walnuts and pickled carrot ribbons with cider vinaigrette *n gf v*

Shaved Virginia ham, aged cheddar, bibb lettuce and tomatoes on brioche

40 per person

CLASSIC

Caesar salad | Romaine lettuce, garlic croutons and shaved Parmesan cheese with classic Caesar

Turkey club | Aged Swiss cheese, applewood-smoked bacon, chive mayonnaise, bibb lettuce and tomato on whole wheat rolls

40 per person

MEDITERRANEAN VEGETARIAN

Greek salad | Chopped romaine, feta cheese crumbles, cucumbers, tomatoes, shaved red onions and Kalamata olives with Greek vinaigrette *gf v*

Grilled vegetables, arugula and roasted pepper hummus in an herb wrap

40 per person

ITALIAN

Gemelli pasta, sun-dried tomatoes, Kalamata olives and roasted peppers with herb and red wine vinaigrette *v*

Shaved Parma ham, capicola, Genoa salami, arugula leaves, roasted sweet peppers, shaved Parmesan cheese and Dijon mustard on ciabatta

40 per person

HELLO DELI

Pasta salad | Macaroni pasta, sweet pimentos, red onions and chervil *v*

Fresh roast beef, shaved Swiss cheese, bibb lettuce, tomatoes and creamy horseradish on Kaiser roll

40 per person

GRILLED CHICKEN CHEF'S SALAD

Baby greens, carrots, radishes, cucumbers, boiled eggs and shredded cheese with Homestead herb vinaigrette *v*

40 per person



HORS D'OEUVRES

Hors d'oeuvres require a minimum order of two dozen.

Prices are subject to 25% service charge and 9.3% sales tax. All menus and prices are subject to change.

COLD

Roasted winter corn and goat cheese brûlée ^v | 65 per dozen

Golden beet and goat cheese mille feuille | 60 per dozen

Truffle brie cheese and apricot on spice bread ^v | 60 per dozen

Fresh pesto ricotta and roasted peppers with caper bruschetta ^v | 60 per dozen

Vegetarian spring roll with sweet and spicy dipping sauce ^v | 60 per dozen

Fried chicken salad on flaky tartlet | 70 per dozen

Pimento cheese mousse and crispy ham flaky tart | 70 per dozen

Smoked trout éclair with horseradish | 80 per dozen

Smoked salmon and caviar on pumpernickel | 80 per dozen

Mini shrimp cocktail ^{dfgf} | 75 per dozen

Blue crab salad with apple and shishito peppers ^{df} | 80 per dozen



HOT

Arancini, fontina and tomato basil coulis ^v | 60 per dozen

Homestead meatballs | Beef, pork and veal with horseradish glaze | 65 per dozen

Fried chicken and waffle on a stick with maple hot sauce | 65 per dozen

Panang curry chicken skewer and toasted peanuts ^{ndf} | 65 per dozen

Beef Wellington with béarnaise dipping sauce | 80 per dozen

Vegan potstickers with soy dipping sauce ^{vg} | 72 per dozen

Cuban sandwich with barbecue pork, mustard, pickle and garlic aioli | 72 per dozen

Vegetable samosa with mint yogurt sauce ^v | 68 per dozen

Date stuffed with chorizo and wrapped in bacon ^{df} | 72 per dozen

Roasted baby lamb chop with tarragon & mint hollandaise ^{df} | 100 per dozen

Truffle mushroom quiche, Gruyère and spinach ^v | 65 per dozen

Chesapeake crab cake and roasted citrus aioli | 80 per dozen



HORS D'OEUVRES

Hors d'oeuvres require a minimum order of two dozen.

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DESSERT BITES

Assorted French macarons ^{ngf} | 65 per dozen

Maple & bourbon donut holes^v | 75 per dozen

Chocolate cream puffs^v | 50 per dozen

Cheesecake lollipops^v | 65 per dozen

Virginia peanut tartlets^{mv} | 60 per dozen

Meyer lemon tartlets^v | 65 per dozen

Milk chocolate crèmeux^{gf^v} | 60 per dozen

Madeleines^v | 55 per dozen





DISPLAYS

Small serves 11-14 people, medium serves 15-19 people and large serves 20-25 people.

Prices are subject to 25% service charge and 9.3% sales tax. All menus and prices are subject to change.

DOMESTIC CHEESE BOARD

Selection of domestic cheeses, dried fruits, toasted nuts, baguettes and crackers *n v*

Small | 250 per display

Medium | 350 per display

Large | 450 per display

SNACK FOODS

Tortilla chips and salsa *gfvg* | 10 per person

Pretzels *v* | 18 per pound

Fancy mixed nuts *gfvg* | 40 per pound

Potato chips with sour cream & onion dip *gf v* | 10 per person

ARTISANAL CHEESE BOARD

Collection of local and international cheeses, dried fruits, toasted nuts, olives, honeycomb, local preserves, baguette, grissini and water crackers *n v*

Small | 350 per display

Medium | 450 per display

Large | 550 per display

HOMESTEAD'S BEST CRUDITÉS

Buttermilk chive, spinach & dill dips *gf v*

Small | 225 per display

Medium | 325 per display

Large | 425 per display

CURED MEAT PLATTER

Selection of hams, salami, cured beef and saucisson

Small | 350 per display

Medium | 500 per display

Large | 600 per display





STATIONS

Prices based on 1.5 hours of service. Stations require a minimum of 50 people.

Prices are subject to 25% service charge and 9.3% sales tax. All menus and prices are subject to change.

FROM THE GARDEN

SPINACH SALAD

Baby spinach leaves and frisée, crispy pancetta, pine nuts, cremini mushrooms and roasted peppers with Champagne dressing *n gf*

CAESAR SALAD

Romaine lettuce, grilled Gulf shrimp, grilled marinated chicken, herb & garlic croutons and shaved parmesan cheese with Caesar dressing

WEDGE SALAD

Iceberg lettuce, fresh tomatoes, blue cheese, bacon and shaved red onions with blue cheese dressing

Choose one | 23 *per person*

Choose two | 27 *per person*

FROM THE SEA

CHAMPAGNE-POACHED PRAWNS

14 *per person*

LITTLENECK CLAMS

9 *per person*

ICED GULF SHRIMP

10 *per person*

SEASON'S FINEST OYSTERS

ON THE HALF SHELL

10 *per person*

SALMON

Side of cold-smoked Scottish salmon *gf*

Side of hot-smoked Scottish salmon

Accompaniments | Capers, shaved Bermuda red onions, extra virgin olive oil, potato pancakes, pumpernickel croutons, lemon and lime wedges

Choose one | 23 *per person*

Choose two | 27 *per person*



STATIONS

Prices based on 1.5 hours of service. Stations require a minimum of 50 people. Chef attendant required for From the Range, Apple Cider-Brined Breast of Tom Turkey, Honey-Glazed Ham and South of the Border station at 125 per chef, with one chef per 100 people.

Prices are subject to 25% service charge and 9.3% sales tax. All menus and prices are subject to change.

FROM THE RANGE

All served with hearth rolls

ROASTED BEEF TENDERLOIN

Traditional béarnaise and creamy horseradish sauce *gf*

380 each

ROASTED PRIME RIB

Au jus and creamy horseradish sauce *gf*

375 each

GRILLED TRI-TIP

Jalapeño, ginger & mint pesto and creamy horseradish sauces *gf*

180 each

HIGHLAND COUNTY RACK OF LAMB

Rosemary-infused lamb with spiced mint yogurt *gf*

100 each

APPLE CIDER-BRINED BREAST OF TOM TURKEY (GF)

Seasonal fruit and blue cheese savory bread pudding *v*

Marjoram & sage gravy, elderberry and cranberry relish, rosemary mayonnaise

Silver dollar rolls with whipped butter

24 per person

HONEY GLAZED HAM

Bourbon & apricot marmalade glaze *gf*

Mustard cream sauce, tarragon mayonnaise

Silver dollar rolls with whipped butter

19 per person

SOUTH OF THE BORDER

Adobe grilled bavette steak and chipotle-marinated breast of chicken, both carved to order and rolled in warm flour tortillas *df gf*

Accompaniments | Barbecue black beans, Spanish rice, fresh cilantro, pico de gallo, guacamole, sour cream, grated cheddar and jack cheeses

Selection of salsas and hot sauces

Ask about our margarita bar

24 per person

SLIDERS | CHOOSE TWO

16-hour brisket with Texas barbecue sauce

Angus burger with balsamic pickled onions and bacon aioli

Carolina pulled pork and coleslaw

Portabella burger with cider-pickled pimento, oven-dried Roma, lemon aioli on brioche roll

19 per person

REGIONAL AMERICAN BARBECUE | CHOOSE THREE

Memphis-style spareribs with sweet Tennessee barbecue sauce *df gf*

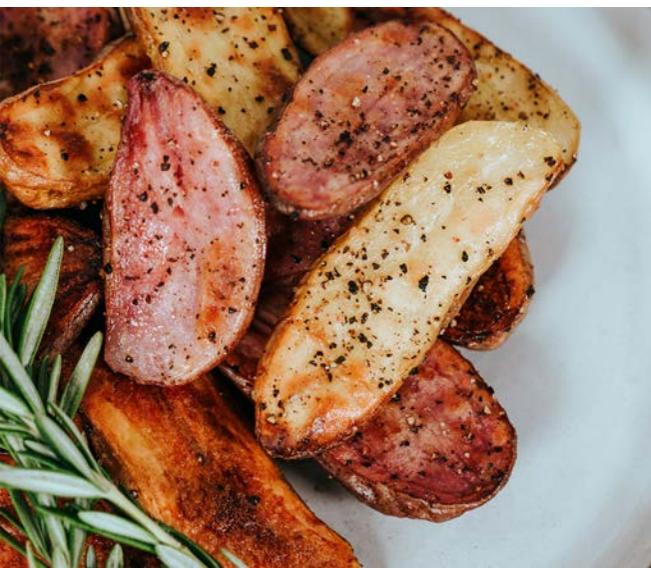
Grilled sausage and Louisiana hot links with kielbasa

Carolina pulled pork

Grilled chicken with barbecue

Accompaniments | Creamy tangy slaw, cornbread and macaroni salad

29 per person



STATIONS

Prices based on 1.5 hours of service. Stations require a minimum of 50 people. Chef attendant required at 125 per chef, with one chef per 100 people.

Prices are subject to 25% service charge and 9.3% sales tax. All menus and prices are subject to change.

MASHED POTATO BAR CHOOSE THREE

Mashed Yukon Gold potatoes with bacon, cheddar, chives and sour cream *gf*

Ricotta whipped potatoes with roasted wild mushrooms and red wine sauce

Sweet basil mashed potatoes with Gulf shrimp, roasted corn and basil sauce

Buttermilk mashed potatoes with grilled andouille sausage, sweet corn and pepper succotash

Mashed yams with short rib ragout and crispy Cajun onions

24 per person

MACARONI AND CHEESE BAR | CHOOSE THREE

Traditional mac and cheese *v*

Creamy Maine lobster and mascarpone cheese mac

Maytag blue cheese and roasted tomato mac

Truffle butter, Asiago cheese and mushroom mac

Grilled shrimp, basil, pecorino Romano cheese and Roma tomato mac

26 per person

RISOTTO | CHOOSE THREE

Wild mushrooms and duck confit *gf*

Saffron risotto, rock shrimp, English peas and Italian parsley

Truffle risotto, mushrooms and asparagus

Roasted pepper risotto, fontina and mascarpone

Accompaniments | Shaved Parmesan cheese and chopped fresh herbs

28 per person

PASTA | CHOOSE THREE

Chicken Margherita, fresh basil and garganelli pasta with white wine pomodoro

Gnocchi, ricotta cheese and wilted greens

Gemelli pasta and short rib with mushroom ragout

Grilled shrimp, cheese tortellini, olives and roasted tomatoes with pesto cream

Accompaniments | Artisan focaccia, shaved parmesan cheese, flaked red pepper

26 per person



RECEPTION

Prices based on 1.5 hours of service. Displays require a minimum of 50 people. Chef attendant required for A Casual Evening at 125 per chef, with one chef per 100 people.

Prices are subject to 25% service charge and 9.3% sales tax. All menus and prices are subject to change.

A LIGHT TOUCH

WAITERS TO PASS

Pimento cheese mousse and crispy ham biscuit

Fried chicken salad on flaky tartlet

Truffle brie cheese and apricot on spice bread *v*

Beef Wellington with béarnaise dipping sauce

Vegan potsticker with soy dipping sauce *vg*

Homestead meatball | Beef, pork and veal with horseradish glaze

IMPECCABLY DISPLAYED

Spinach salad | Baby spinach leaves and frisée, crispy pancetta, pine nuts, cremini mushrooms, roasted peppers with Champagne dressing *n gf*

Domestic cheese board, baguette *n v*

Homestead's best crudités, buttermilk chive, spinach & dill dips *gf v*

60 per person

A CASUAL EVENING

SALADS

Autumn salad | Baby spinach leaves and frisée, crispy pancetta, pine nuts, cremini mushrooms, roasted peppers with Champagne dressing *n gf*

Caesar salad | Romaine lettuce, herbed garlic croutons and shaved Parmesan cheese with Caesar dressing

REGIONAL AMERICAN BARBECUE CHOOSE THREE

Memphis-style spareribs with sweet Tennessee barbecue sauce *df gf v*

Grilled sausage, Louisiana hot link *df gf*

Carolina pulled pork *gf*

Grilled chicken with barbecue *df gf*

Accompaniments | Creamy tangy slaw, cornbread and macaroni salad *df gf v*

MACARONI AND CHEESE BAR

CHOOSE THREE

Traditional mac and cheese *v*

Creamy Maine lobster with mascarpone mac

Maytag blue cheese and roasted tomato mac *v*

Truffle butter, Asiago cheese and mushroom mac *v*

Grilled shrimp, basil, pecorino Romano cheese and Roma tomato mac

72 per person



RECEPTION

Prices based on 1.5 hours of service. Displays require a minimum of 50 people. Chef attendant required at 125 per chef, with one chef per 100 people.

Prices are subject to 25% service charge and 9.3% sales tax. All menus and prices are subject to change.

NORTH AND SOUTH STARTERS

Artisanal cheese board, sliced crusty French bread and crackers *n v*

Grilled marinated vegetables | Seasonal vegetables, olives and pickles *v*

Cured meats platter | Selection of hams, salami, cured beef and saucisson

WAITERS TO PASS

Smoked salmon and caviar on pumpernickel *gf*

Fried chicken salad on flaky tartlet

Cuban sandwich with barbecue pork and garlic aioli

Chesapeake crab cake with roasted citrus aioli

PASTA | CHOOSE THREE

Chicken Margherita | Fresh basil and garganelli pasta with white wine pomodoro

Gnocchi, ricotta cheese and wilted greens *v*

Gemelli pasta and short rib with mushroom ragout

Grilled shrimp, cheese tortellini, olives and roasted tomatoes with pesto cream

Accompaniments | Artisan focaccia, shaved parmesan and flaked red pepper

EXPERTLY CARVED BY OUR CHEFS

Roasted beef tenderloin, hearth rolls with traditional béarnaise and creamy horseradish sauce

DESSERTS

New Orleans-style bananas Foster | Homestead cinnamon sugar doughnut, caramelized cinnamon-spiced bananas, salted caramel sauce, vanilla ice cream and chopped peanuts *n v*

Traditional Boston cream pie *v*

Cobbler galore | Apple cobbler, cranberry cobbler, berry cobbler and vanilla ice cream with salted caramel sauce *v*

136 per person



DESSERTS

Chef attendant required for New Orleans-Style Bananas Foster, Triple-Cherry Jubilee, Cobbler Galore and Ice Cream Parlor at 125 per chef, with one chef per 100 people. Prices for Candy Store are based on one piece of each per person.

Prices are subject to 25% service charge and 9.3% sales tax. All menus and prices are subject to change.

NEW ORLEANS-STYLE BANANAS FOSTER

Homestead cinnamon sugar doughnut, caramelized cinnamon-spiced bananas, salted caramel sauce, vanilla ice cream and chopped peanuts *n v*

14 per person

TRIPLE-CHERRY JUBILEE

Vanilla pound cake, kirschwasser, vanilla ice cream and frosted almond flakes *n v*

14 per person

COBBLER GALORE

Apple cobbler, cranberry cobbler, berry cobbler, vanilla ice cream with salted caramel sauce *v*

16 per person

CUPCAKE SHOP

Red velvet cupcake with cream cheese frosting, vanilla cupcake with chocolate frosting, chocolate cupcake with vanilla frosting and lemon cupcake with meringue *v*

18 per person

ICE CREAM PARLOR

ICE CREAM

Vanilla, strawberry, chocolate, mint chip *gf v*

TOPPINGS

Brownie bites, Oreo crumbles, graham cracker crumbles, strawberry compote, gold brick sauce, caramel sauce, M&M's, chopped peanuts and sprinkles *n v*

16 per person

CHEF'S SWEET TOOTH

Display of our pastry Chef's petite desserts including Chef's creations of verrines, cakes, tartlets and petite cookies *n v*

18 per person

GOURMET COFFEE & TEA

Freshly brewed Stance regular coffee, decaffeinated coffee and gourmet Numi teas

110 per person



PLATED

All plated dinners are served with your choice of freshly brewed Stance regular coffee, decaffeinated coffee and gourmet Numi teas and artisan rolls and whipped butter. Plated dinners require a minimum of 20 people.

Prices are subject to 25% service charge and 9.3% sales tax. All menus and prices are subject to change.

BACOVA

LUMP CRAB

Tomato and cucumber timbale, organic baby greens, pickled red onions and sliced radish with citrus cilantro dressing *gf*

CABERNET-BRAISED BEEF SHORT RIBS

Smoked cheddar hominy grits and market vegetables *gf*

PEAR TART

Vanilla almond frangipane with crème fraîche *n v*

98 per person

DELAFIELD

CLASSIC WEDGE

Crisp iceberg, tomatoes and crispy onions with blue cheese *v*

BONE-IN PORK CHOP

Fall onion spätzle, roasted cauliflower and market vegetables, harissa, currants with pork jus

BAKED ESPRESSO TART

Milk chocolate Chantilly, cocoa nib tuiles and vanilla bean rum sauce *v*

82 per person

WHIPPOORWILL HOLLOW

BABY FRISÉE AND RADICCHIO SALAD

Marinated artichoke, feta cheese, roasted peppers and cured olives with banyuls vinaigrette *gf v*

CIDER-GLAZED CHICKEN

Grilled carrots and snow peas, mustard potatoes with bourbon chicken jus *gf*

TRIPLE-CHOCOLATE MOUSSE

Decadent layers of white, milk and dark Belgian chocolate

78 per person



PLATED

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OPEN TRAIL

CHIFFONADE OF ROMAINE LETTUCE

Roquefort cheese, Hass avocado, pancetta and baby tomatoes with buttermilk ranch dressing

FREE-RANGE CHICKEN STUFFED WITH HERB MOUSSE

Farm vegetables and saffron potato purée with chicken jus *gf*

PRALINE AND CHOCOLATE GATEAU

Candied hazelnuts with chocolate sauce *n v*

74 per person

SUNRISE

MIXED CHICORY LETTUCES

Oven-dried tomatoes, cucumbers, radishes and Niçoise olives with lemon verbena vinaigrette *gf v*

KATAIFI-CRUSTED SALMON

Ginger-infused red quinoa risotto, miso-glazed carrots, snow peas and marble onions with lemongrass jus

CITRUS JULIUS

Orange mousse, vanilla crèmeux, citrus compote and meringue *gf v*

82 per person

VALLEY VIEW

GOLDEN BEETS

Peppered goat cheese, tender mâche lettuce and candied walnuts with Spanish sherry vinaigrette *n gf v*

PAN-ROASTED ATLANTIC SEABASS

Caramelized fennel, Indian corn succotash, polenta cake and truffle beurre blanc *gf*

DEATH BY CHOCOLATE

Chocolate sponge and dark chocolate ganache with chocolate glaze *v*

84 per person



PLATED

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MILLBORO

CLASSIC CAESAR SALAD

Brioche croutons and parmesan cheese

ROASTED FILET OF BEEF

Charred scallions, wild mushrooms, wilted spinach and whipped potatoes with Bordeaux sauce *gf*

EARL GREY AND PEAR

Poached pear, Earl Grey chocolate mousse and almond sponge cake *n v*

98 per person

FALLING SPRING

BUTTERNUT SQUASH BISQUE

Smoked duck

BLOOMSDALE SPINACH SALAD

Feta cheese and pine nuts with egg and roasted pepper vinaigrette *n v*

SEVEN-SPICE PORK TENDERLOIN AND DIVER SCALLOP

Sherry eggplant and French beans with horseradish potato purée *gf*

CHOCOLATE DESSERT TRIO

Chocolate pots de crème, milk chocolate peanut butter crèmeux and chocolate espresso tart with cocoa nib tuile *n v*

108 per person





BUFFETS

All buffets dinners are served with your choice of freshly brewed Stance regular coffee, decaffeinated coffee and gourmet Numi teas. Prices are based on 2 hours of service. A surcharge will apply for extended service. Buffets require a minimum of 50 people.

Prices are subject to 25% service charge and 9.3% sales tax. All menus and prices are subject to change.

RUBINO'S REPAST

COLD TABLE

Grilled marinated rainbow cauliflower, pancetta confit, charred sweet peppers, cracked pepper and preserved lemon oil *gf*

Mezzaluna salad | Baby greens, radicchio, crumbled Gorgonzola, garbanzo beans, olives, cucumbers and tiny tomatoes with Port wine vinaigrette *v*

Shrimp Louis salad | Cavatappi, creamy Louis sauce, grain mustard *df*

Farro salad | Apricots, pine nuts, bell peppers and ricotta salata with sun-dried tomato vinaigrette

HOT TABLE

Cavatelli pasta with short rib ragout, pole beans and shaved pecorino cheese

Pan-roasted striped bass fillet with fingerling potatoes, artichokes, cipollini onion hash and braised leek & tomato fondue *gf*

Locally sourced chicken | Roasted breast and thigh, olive oil, thyme, Tuscan potatoes, foraged mushrooms and natural pan jus *gf*

Grilled eggplant caponata with salted capers, black olives, tomatoes and pickled raisins *gf vg*

DESSERTS

Lemon meringue tartlets *n v*

Mini cannoli *gf v*

Tiramisu cake *v*

Butterscotch budino *gf v*

99 per person



BUFFETS

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Prices are subject to 25% service charge and 9.3% sales tax. All menus and prices are subject to change.

MOUNTAIN GROVE

COLD TABLE

Kale salad | Endive, crispy Virginia ham and pickled sweet peppers *df gf*

Gemelli pasta, sun-dried tomatoes, Kalamata olives and roasted peppers with herb & red wine vinaigrette *v*

Bath County field greens | Manchego cheese, shaved vegetables, cherry tomatoes, honey & pepper bacon and olive oil croutons with herb vinaigrette and ranch dressing

HOT TABLE

Chesapeake mussels with saffron broth *gf*

Pan-roasted red snapper with grilled endive, snap peas and brown butter sauce *gf*

Slow-roasted chicken with roasted mushrooms, red potatoes and carrots with garlic & lemon chicken jus *gf*

Cider-brined pork loin with wild rice, grilled spring onions and bacon with mustard sauce *gf*

DESSERTS

Carrot cake with cream cheese frosting *n v*

Chocolate pecan tart *n v*

Walnut brownie *n v*

92 per person

TINKERTOWN PICNIC

COLD TABLE

Creamy macaroni pasta salad | Egg and pimento *v*

Baked potato salad | Cheddar, scallions, crispy bacon, sour cream and ranch dressing *gf*

Garden tomato salad | Grilled red onions and tender lettuces *gf vg*

FROM THE GRILL

Burgers *gf*

Hot dogs *gf*

Beer & onion-poached bratwurst

Burger buns and hot dog buns

Fried chicken and hot sauce

Baked beans *df gf*

CONDIMENTS

Sliced tomatoes, butter lettuce, shaved red onions, diced white onions, shaved iceberg lettuce, garlic kosher pickles, banana peppers, chive mayonnaise, deli mustard and ketchup

GROCER-STYLE CHEESE BOARD

Artisan Muenster, Virginia cheddar, Emmental Swiss and creamy white American

DESSERTS

Apple pie *v*

Chocolate brownies *v*

Chocolate pecan tart *n v*

80 per person



BUFFETS

All buffets dinners are served with your choice of freshly brewed Stance regular coffee, decaffeinated coffee and gourmet Numi teas. Prices are based on 2 hours of service. A surcharge will apply for extended service. Buffets require a minimum of 50 people.

Prices are subject to 25% service charge and 9.3% sales tax. All menus and prices are subject to change.

HIGHLANDS

COLD TABLE

Bloomsdale spinach and frisée salad | Bacon lardons, blue cheese, shaved red onions and walnuts with raspberry peppercorn dressing *n*

Sea salt roasted beets | Crumbled goat cheese, golden raisins, pistachios and baby garden cress with herbed shallot dressing *n v*

Hickory-smoked salmon and radicchio salad | White beans, sun-dried tomatoes and olives with rosemary balsamic dressing *df gf*

HOT TABLE

Pan-roasted Atlantic seabass with wild mushrooms, sugar snap peas and fingerling potatoes with parsley sauce *gf*

Pan-seared duck breast with sweet & sour cherry farro with zinfandel duck jus

Cider-brined pork loin with savory caramelized onions, apple & blue cheese bread pudding, apple & pear compote with maple jus

Pencil beans, shallots and brown butter *gf v*

Yukon Gold potato gratin with leeks *gf v*

DESSERTS

Sticky toffee pudding *v*

Chocolate pots de crème *gf v*

Salted caramel banana cream tart *v*

Spiced apple cobbler *v*

96 per person



SMALL GROUPS

All small-group dinners are served with your choice of Stance regular coffee, decaffeinated coffee and gourmet Numi teas. Prices are based on 1.5 hours of service. A surcharge will apply for extended service. Small groups are 10-25 people.

Prices are subject to 25% service charge and 9.3% sales tax. All menus and prices are subject to change.

MCGRAW GAP

SOUP

Seasonally inspired soup of the day with artisan hard and soft rolls with whipped butter

SALADS

Shaved autumn vegetables, candied pecans with raspberry honey dressing *n df gf v*

Cucumber salad with dill yogurt dressing and pickled onions *gf v*

ENTRÉES

Cavatelli pasta with short rib ragout, pole beans and shaved pecorino cheese

Roasted chicken with Tuscan potatoes *gf*

Carrots and mushroom ragout *gf*

DESSERTS

Triple-chocolate mousse with cocoa crumbles and salted caramel sauce *gf v*

Chocolate brownies *v*

72 *per person*

VIRGINIA COUNTRY TOUR

SOUP

Seasonally inspired soup of the day with artisan hard and soft rolls with whipped butter

SALAD

Field greens salad | Grilled artichokes, cherry tomatoes, cucumbers and cabernet vinaigrette

ENTRÉES

Crispy Allegheny trout with lemon chardonnay sauce

Beef tenderloin with peppercorn syrah

Crispy rosemary roasted Kennebec potatoes and roasted vegetables

DESSERTS

Carrot cake

Chocolate pecan tarts

78 *per person*



SMALL GROUPS

All small-group dinners are served with your choice of Stance regular coffee, decaffeinated coffee and gourmet Numi teas. Prices are based on 1.5 hours of service. A surcharge will apply for extended service. Small groups are for 10-25 people.

Prices are subject to 25% service charge and 9.3% sales tax. All menus and prices are subject to change.

THE GRILL

SOUP

Seasonally inspired soup of the day and ciabatta rolls with whipped butter

SALADS

Baked potato salad | Scallions, cheddar, bacon and ranch dressing *gf*

Chopped salad | Iceberg, bacon, eggs, tomatoes, cucumbers and grilled chicken with light herb vinaigrette *gf*

MEATS

Grilled burgers and hot dogs with assorted kaiser and hot dog rolls

ACCOMPANIMENTS

Sliced vine-ripened tomatoes, butter lettuce, shaved red onions, diced white onions, shaved iceberg lettuce, garlic kosher pickles, banana peppers, chive mayonnaise, prepared deli mustard and ketchup

Grocer-style cheese board | Virginia cheddar, Emmental Swiss and creamy white American

Farm-fresh seasonal vegetables *gf v*

Rustic-cut steak fries *gf v*

DESSERTS

Chocolate brownies

Apple pie

62 *per person*



NON-ALCOHOLIC BEVERAGES

Prices are subject to 25% service charge and 9.3% sales tax. All menus and prices are subject to change.

BEVERAGES

- Stance regular or decaf coffee | 110 per gallon
- Assorted Numi hot teas | 110 per gallon
- Classic black iced tea | 68 per gallon
- Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 68 per gallon
- Enroot cold brew tea | 80 per gallon
- Fruit-infused water | 45 per gallon
- Assorted Kohana canned coffee drinks | 7 each
- Assorted Soft Drinks | 5 each
- Pure Life water | 6 each
- Acqua Panna natural spring water | 8 each
- S.Pellegrino Essenza flavored sparkling mineral water | 8 each
- S.Pellegrino sparkling mineral water | 8 each
- Red Bull | Energy Drink or Sugarfree | 7 each
- Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 6 each
- Naked fruit juice & smoothies | 8 each
- Coconut water | 8 each
- Powerade | 5 each
- Vitaminwater | 6 each

BEVERAGE PACKAGE À LA CARTE

HALF DAY

Stance regular & decaffeinated coffee, assorted NUMI hot teas, iced tea, soft drinks, bottled still water, sparkling water

22 per person

FULL DAY

Stance regular & decaffeinated coffee, assorted NUMI hot teas, iced tea, soft drinks, bottled still water, sparkling water

44 per person



BAR MIXOLOGY

Cashier is 95 per cashier for up to four hours. Bartenders are 125 per bartender for up to four hours, with one bartender per 100 people. Bartender fee is waived with 500 in bar sales per bar. Cash bars include all service charges and tax. All menus and prices are subject to change.

Pricing Based on 1.5oz cocktails and 6oz glass of wine.

BRANDS

CRAFT

Vodka | Tito's Handmade

Gin | The Botanist

Rum | Sailor Jerry

Bourbon | Maker's Mark

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Old Forester

Scotch | Johnnie Walker Red Label

Tequila | Milagro Silver

Cognac | Hennessy VS

CALL

Vodka | Svedka

Gin | Seagram's

Rum | Castillo

Bourbon | Jim Beam

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

BEERS

DOMESTIC | CHOOSE THREE

Budweiser, Bud Light, Coors Light, Miller Lite

IMPORTED/CRAFT | CHOOSE THREE

Heineken, Corona, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager, Voodoo Ranger American Haze IPA

HOST BAR

Craft brands | 18 per drink

Premium brands | 16 per drink

Call brands | 14 per drink

Domestic beer | 7 per drink

Imported/craft beer | 8 per drink

House call wine | 14 per drink

House premium wine | 16 per drink

House craft wine | 18 per drink

Soft drinks | 5 per drink

Cordials | 12 per drink

CASH BAR

Craft brands | 19 per drink

Premium brands | 17 per drink

Call brands | 15 per drink

Domestic beer | 10 per drink

Imported/craft beer | 11 per drink

House wine | 18 per drink

Soft drinks | 8 per drink

Cordials | 15 per drink



BAR MIXOLOGY

Cashier is 95 per cashier for up to four hours. Bartenders are 125 per bartender for up to four hours, with one bartender per 100 people. Bartender fee is waived with 500 in bar sales per bar. Cocktails are listed in progressive order from lightest to boldest.

All package bars include domestic and imported/craft beers, house wines, cordials, juices and soft drinks. Packages require minimum of 50 people.

PACKAGES

CRAFT

First hour | 42 per person
Second hour | 58 per person
Third hour | 74 per person
Fourth hour | 90 per person

PREMIUM

First hour | 38 per person
Second hour | 52 per person
Third hour | 66 per person
Fourth hour | 80 per person

CALL

First hour | 34 per person
Second hour | 46 per person
Third hour | 58 per person
Fourth hour | 70 per person

BEER AND WINE

First hour | 34 per person
Second hour | 46 per person
Third hour | 58 per person
Fourth hour | 70 per person

OMNI SIGNATURE COCKTAILS

Add a selection of Barmalade-inspired cocktails using craft, premium or call brands to any bar

Add 3 per person

GRAPEFRUIT PALOMA

Rum, vodka or tequila

Grapefruit-elderflower Barmalade, pineapple juice and Omni sour

BLOOD ORANGE WHISKEY SOUR

Whiskey

Blood orange-guava Barmalade and Omni sour

SPICY MANGO SMASH

Vodka, rum or gin

Mango-habanero Barmalade, pineapple juice and Omni sour

APPLE-PEAR CRUSH

Vodka or gin

Apple-pear Barmalade, orange liqueur and Omni sour

OMNI SIGNATURE MOCKTAILS

Add a selection of Barmalade-inspired mocktails to any bar.

BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime
12 per person

CINNAMON & APPLE SOUR

Apple-pear Barmalade, Monin cinnamon, Omni sour and Angostura bitters
12 per person



WINE RACK

Cashier is 95 per cashier for up to four hours. Bartenders are 125 per bartender for up to four hours, with one bartender per 100 people. Bartender fee is waived with 500 in bar sales per bar. Cash bars include all service charges and tax. All menus and prices are subject to change.

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

SPARKLING WINES

Chandon | California | sparkling rosé | 66 per bottle

Campo Viejo | Spain | cava brut | 55 per bottle

Ruffino | Veneto, Italy | prosecco | 50 per bottle

Veuve Clicquot | France | champagne brut | 166 per bottle

WHITE AND BLUSH

Decoy by Duckhorn | Sonoma County, California | sauvignon blanc | 72 per bottle

Hayes Ranch | California | rosé | 65 per bottle

Bulletin Place | Australia | sauvignon blanc | 55 per bottle

Bulletin Place | Australia | chardonnay | 55 per bottle

Hayes Ranch | California | chardonnay | 65 per bottle

Decoy by Duckhorn | Sonoma County, California | chardonnay | 72 per bottle

RED

Decoy by Duckhorn | Sonoma County, California | pinot noir | 72 per bottle

Hayes Ranch | California | merlot | 65 per bottle

Bulletin Place | Australia | merlot | 55 per bottle

Bulletin Place | Australia | cabernet sauvignon | 55 per bottle

Decoy by Duckhorn | Sonoma County, California | merlot | 60 per bottle

Hayes Ranch | California | cabernet sauvignon | 65 per bottle

Decoy by Duckhorn | Sonoma County, California | cabernet sauvignon | 72 per bottle



EVENT INFORMATION

Thank you for selecting The Omni Homestead Resort for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional Catering and Conference Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at The Omni Homestead Resort must be provided by the resort. The sale and service of all alcoholic beverages is regulated by the Commonwealth of Virginia, and The Omni Homestead Resort is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance. Any food and beverage functions cancelled within seven days of the event are subject to a cancellation charge of 50% of the total charges. Cancellations within five days will be charged in full.

All food is to be consumed during the function. Leftover food is not able to be removed from the event.

PERSONAL ROOM AMENITIES

An array of creative specialty gifts are available through the Resort for delivery to persons' rooms. Please ask your Conference Services Manager for a complete list.

GUARANTEES

The exact number of persons attending a function is due five days prior to the event. This number will be charged even if fewer persons attend. The Resort will prepare food for 1% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items. 15% surcharge will be added to the master account for an increase in guarantees 24 hours prior to event.

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the Conference Services department with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the resort may have commitments of function space prior to or following the arranged program. Room set-ups will be complete 30 minutes prior to the event start time.

ABOUT OUR COFFEE

We are proud to serve Stance Coffee, direct trade coffee that helps to transform lives. For more information visit omnihotels.com/stance-coffee.



CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

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CONTACT INFORMATION