



Kalahari®

SPOTSYLVANIA, VA CATERING MENU



At Kalahari Resorts & Conventions, our goal is to provide goods & services beyond expectations. This is more than a tagline or words on a piece of paper; it is truly our philosophy at Kalahari. We promise the highest quality in everything we offer, from food & beverage to audio-visual needs & everything in between.

We feature Culinary Pride at all our resorts. This process involves our award-winning chefs partnering with local providers of meats, fruits, & vegetables to create signature menu items that are fresh & delightful to you, our valued guests.

Our team is dedicated to helping you customize every aspect of your event. We take pride in our talented professionals who span the spectrum of hospitality. From creative services to culinary delights, we strive to make your stay at Kalahari a memorable experience. From the moment your group arrives until your stay concludes, we are here to support you. Let us elevate your group's experience to a whole new level that only Kalahari can provide.

I am very proud of our Kalahari Convention & Group Sales Team, & I invite you to come experience all we have to offer.

You will not be disappointed—this is both a pledge & a promise. We look forward to partnering with you & exploring ways to elevate your event beyond your expectations. Our dedicated team is committed to ensuring you have an extraordinary experience.

From my family to yours, a sincere thank you for choosing Kalahari.

A handwritten signature in black ink, reading "Todd Nelson".

Todd Nelson
Owner & CEO of Kalahari Resorts & Conventions

POLICIES & PROCEDURES

GUARANTEE DUE DATES

<u>Day of the event</u>	Guarantee is due by 12 pm
Monday, Tuesday, Wednesday	Preceding Thursday
Thursday	Preceding Monday
Friday	Preceding Tuesday
Saturday	Preceding Wednesday
Sunday	Preceding Wednesday

MEAL COUNTS

Your group will be billed according to either the number of meals actually served, or the number of the guarantee, whichever is greater. If a final guarantee is not submitted by the deadlines outlined above, the higher of the 'agreed' or 'expected' number as it appears on either the contract or the Banquet Event Order will be used for your event.

SERVICE CHARGE & TAXES

All food, beverage, audio visual equipment & other services are subject to a taxable 25% service charge & applicable state and local taxes, currently 11.3%.

STANDARD CENTERPIECE & LINEN

Plated & buffet dinners include African artifacts as decor & centerpieces. Please consult your Catering Manager about available linen colors & additional centerpieces.

FOOD & DIETARY RESTRICTIONS

Kalahari Resorts does not permit outside food & beverage to be brought into any function space. All food & beverage served or consumed on the premises must be purchased, prepared & served by Kalahari Resort. Unused banquet food & beverage cannot be taken from the function space. At the conclusion of the function such food & beverage becomes the property of Kalahari Resort. Kalahari Resort will be happy to make arrangements for any & all of your ethnic or religious catering needs, additional charges may apply.

In case of a severe food allergy, Kalahari cannot guarantee the absence of cross contamination of food. Should you or any of your guests have a life-threatening allergy, please speak with your catering manager as soon as possible to review options.

MULTI ENTRÉE FEE

Split entrée choices for a group's plated meal are available at \$5 per guest charge per split & guarantees for each entrée are required.

MEAL IDENTIFICATION

Color coded meal tickets are required for multiple entrée plated functions & will be provided by Kalahari Resorts. Groups wishing to use their own meal ticket must have pre-approval of the identification method by Kalahari Resorts.

This information is subject to change. Prices contained herein are subject to change without notice. Final prices may be guaranteed for your function 60 days in advance, please see your Catering Manager for details.

NUTRITIONAL ABBREVIATIONS

GF = Gluten-Friendly	DF = Dairy-Free	V = Vegan	VG = Vegetarian
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MEETING PLANNER PACKAGES

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Meeting planner packages are intended to be used during a single day of events.
Minimum of 25 Guests or a \$1 per Guest additional charge applies to all breaks. Priced per Guest.

THE EXECUTIVE PACKAGE - 45

Express Continental Breakfast

One Hour Service Time

Assorted Bakeries, Fruit Juices, Regular and Decaf Coffee & Hot Tea.

+8 Upgrade to Hot Buffet

Afternoon Time Out

Select any Break; 30 Minutes Service Time.

(Can be found on page 7)

THE KALAHARI CORPORATE PACKAGE - 80

Express Continental Breakfast

One Hour Service Time

Assorted Bakeries, Fruit Juices, Regular and Decaf Coffee & Hot Tea.

+8 Upgrade to Hot Buffet

3 Hour Beverage Break

Soft Drinks, Bottled Water, Regular and Decaf Coffee & Hot Tea.

Select One Plated Lunch

+10 Upgrade Plated Lunch to Filet of Beef

+5 Upgrade to Buffet of Day





BREAKS & A LA CARTE



BREAKS

Priced per Guest.

All Breaks are Designed for 30 Minutes.

Minimum of 25 Guests.

Gourmet Coffee - 22

Regular and Decaf Coffee, Hot Chocolate, Hot Tea, Cold Brew, Syrups, Whipped Cream, Chocolate Shavings, Non-Dairy Creamers & Assorted Biscotti

Countryside Farm Stand - 20

Carrots, Celery, Cherry Tomatoes, Broccoli, Cauliflower, Red Pepper Hummus, Dill Ranch Dip, Infused Water, Regular and Decaf Coffee & Hot Tea

Milk & Cookies - 20

Brownies, Assorted Cookies, Chocolate Milk, White Milk, Regular and Decaf Coffee & Hot Tea

Cinco Niños Fiesta - 21

Tortilla Chips, Salsa Fresca, Guacamole, Queso, Churros with Caramel Dipping Sauce, Infused Water, Regular and Decaf Coffee & Hot Tea

Hit The Trail - 23

Build-Your-Own Trail Mix - Cashews, Almonds, Peanuts, Chocolate-Covered Pretzels, Granola Clusters, Dried Cranberries, Raisins, M&M's®, Infused Water, Regular and Decaf Coffee & Hot Tea

Virginia Snack Attack - 24

Ham & Cheddar Biscuits, Apple Butter, Pimento Cheese, Butter Crackers, Old Bay® Kettle Chips, Peanut Brittle, Infused Water, Regular and Decaf Coffee & Hot Tea

State Fair Favorites - 26

Soft Pretzel, Mustard, Mini Corn Dogs, Popcorn, Cracker Jacks®, Warm Funnel Cake, Infused Water, Strawberry Lemonade and Iced Tea

Gourmet Bagel Break - 20

An Assortment of Warm Artisanal Bagels, Gourmet Cream Cheeses, Seasonal Preserves & Sweet Cream Butter. Accompanied by Seasonal Fruit & a Selection of Toppings including Capers and Sliced Vegetables. Infused Water, Regular and Decaf Coffee & Hot Tea



A LA CARTE SNACKS

SWEET SNACKS

Assorted Cookies	36 per Dozen
Brownies	36 per Dozen
Sea Salt & Caramel Chocolate Brownies	36 per Dozen
Assorted Miniature Pastries & Tarts	42 per Dozen
Granola Bars	4 Each
Ice Cream Novelties	5 Each
Candy Bars	4 Each
Whole Fruit	3 Each

SALTY SNACKS

One Pound Serves Approximately 10 Guests.
Minimum Three Pounds per Snack.

Pretzels	22 per Pound
Popcorn	25 per Pound
Buttered, Caramel or Cheese	
Gardetto's® Party Mix	30 per Pound
Warm Pretzel Bites	32 per Dozen
Cheese Sauce	

DIPS

One Quart Serves Approximately 10 Guests.
Served with Corn Tortilla Chips, Toasted Pita, Potato Chips or Buttered Crackers.
*Minimum 3 Quarts per Hot Dip.

Cold

Bacon Ranch	28 per Quart
Salsa Fresca	28 per Quart
Garden Dip	28 per Quart
Roasted Garlic Hummus	28 per Quart

Hot

Spinach & Artichoke	28 per Quart
Cinco Niños Queso	32 per Quart
Street Corn Dip	28 per Quart



BEVERAGE BREAKS

Priced per Guest.

3 HOUR BEVERAGE BREAK - 25

Refreshed for 3 Hours.
Regular and Decaf Coffee, Hot Tea, Soda & Infused Water

6 HOUR BEVERAGE BREAK - 42

Refreshed for 6 Hours.
Regular and Decaf Coffee, Hot Tea, Soda & Infused Water

A LA CARTE BEVERAGES

Freshly Brewed Coffee



Premium Starbucks® Coffee 110 per Gallon
Regular or Decaf

Flavored Coffees 115 per Gallon
French Vanilla, Salted Caramel
or Hazelnut

Hot Chocolate 87 per Gallon

Fresh Lemonade 68 per Gallon

Assorted Hot Teas 110 per Gallon

Fruit Infused Water 45 per Gallon

Iced Tea
68 per Gallon

Fruit Juices 5 per Bottle
Orange, Cranberry or Apple

Assorted Soda 5 per Can

Red Bull® or Sugar Free 7 per 8.4 oz. Can

Bottled Water 5 per 12 oz. Bottle

Bottled Unsweetened Tea 5 per Bottle

Fruit Juice 75 per Gallon

Sparkling Water 5 per Can

Gatorade 7 per Bottle





BREAKFAST



BREAKFAST

All Breakfast Buffet Pricing is Based on One Hour Service Time & per Guest. Served with Regular and Decaf Coffee, Juice & Hot Tea.

CONTINENTAL BREAKFAST - 31

- Minimum of 10 Guests.
- Fruit-Filled Danish, Muffins & Croissants
- Sweet Cream Butter, Fruit Jams, Apple Butter & Honeycomb
- Seasonal Fruit with Berries & Low-Fat Yogurt
- House-Made Granola with Nuts, Dried Blueberries & Cherries
- Assorted Breakfast Cereals with 2% & Nonfat Milk
- Orange & Cranberry Juice, Regular and Decaf Coffee & Hot Tea

BREAKFAST BUFFET - 39

- Minimum of 25 Guests.
- Seasonal Fruit with Berries & Low-Fat Yogurt
- Scrambled Farm Fresh Eggs
- Applewood Bacon
- Country Sausage (Chicken, Pork or Vegan)
- Seasoned Home-Fried Potatoes
- Breakfast Breads, Muffins & Croissants
- Sweet Cream Butter, Fruit Jams, Apple Butter & Honeycomb
- Orange & Cranberry Juice, Regular and Decaf Coffee & Hot Tea

CHEF PREPARED OMELET STATION - 16 (ADD ON)

75 per Attendant. 1 Attendant per 50 Guests.

Meat

Applewood Smoked Bacon, Sausage & Virginia Ham

Vegetable

Cremini Mushrooms, Sweet Bell Peppers, Yellow Onions, Tomatoes & Spinach

Cheese

Monterey Jack, Mozzarella, Feta & Cheddar

Seafood +8 per Guest

Shrimp, Smoked Salmon & Crab

BREAKFAST ENHANCEMENTS

Seasonal Fruits	7 per Guest
Cold Cereal & Granola served with Milk	5 per Guest
Individual Fruit-Flavored Yogurt	7 per Guest
Steel Cut Oatmeal with Raisins & Brown Sugar	7 per Guest
Individual Parfait	7 per Guest
Low-Fat Yogurt, Berry Compote, House-Made Granola with Nuts, Dried Blueberries & Cherries	
Cheesy Hash Brown Casserole	8 per Guest
Buttermilk Biscuits with Sausage Gravy	9 per Guest
Buttermilk Biscuits with Virginia Ham & Cheddar Sandwich	10 per Guest
Meat Lovers or Vegetarian Breakfast Burrito	10 per Guest
Croissant Sandwich	11 per Guest
Virginia Ham & Cheddar Cheese with Broken Yolk Egg	
English Muffin Sandwich	10 per Guest
Country Sausage, Cheddar Cheese & Broken Yolk Egg	
Mini Warm Cinnamon Rolls	42 per Dozen
Mini Assorted Donuts	42 per Dozen
Mini Assorted Muffins	42 per Dozen
New York Style Bagels with Traditional & Herb Cream Cheese	42 per Dozen
Assorted Mini Pastries & Tarts	42 per Dozen



***ASK YOUR CATERING MANAGER ABOUT BRUNCH OPTIONS**



BOXED BREAKFAST (SELECT ONE) - 35

Salmon & Smear

Smoked Salmon on New York Style Bagel, Herb Cream Cheese, Capers, Cucumber, Red Onion, Arugula with Melon & Berry Salad & Breakfast Bar

Ham & Jam Biscuit

Virginia Ham, Sweet Cream Butter, Strawberry Jam with Melon Berry Salad & Breakfast Bar

Regular and Decaf Coffee, Juice or Hot Tea

CREATE YOUR OWN TWO ENTREE BREAKFAST BUFFET - 41

Minimum of 25 Guests

Breakfast Breads, Muffins & Croissants, Sweet Cream Butter & Fruit Jams, Apple Butter & Honeycomb, Orange and Cranberry Juice, Regular and Decaf Coffee & Hot Tea

ENTREES - Select Two

Scrambled Eggs

Scrambled Eggs with Cheddar Cheese

Mediterranean Egg Frittata

Feta Cheese, Roasted Tomatoes, Spinach, Chorizo Sausage & Potato

Mexican Egg Scramble

Bell Peppers, Onions, Ranchero Sauce, Sour Cream, Tomato, Green Chiles, Monterey Jack & Corn Tortillas

Egg White Frittata

Roasted Artichoke, Spinach, Tomatoes, Asparagus & Parmesan Cheese

Buttermilk Biscuits & Sausage Gravy

Brioche French Toast

Toasted Almonds

Blueberry Pancake Bake

Buttermilk Pancakes

S'mores French Toast

MEATS - Select Two

Applewood Smoked Bacon

Country Sausage

Virginia Country Ham

Chicken Sausage Links

Corned Beef Hash

Canadian Bacon

ACCOMPANIMENTS - Select One

Seasoned Home-Fried Potatoes

Roasted Red Bliss Potatoes with Bell Peppers, Caramelized Onion & Bacon

Hash Brown Casserole





LUNCH



LUNCH

ALL PLATED LUNCHEONS INCLUDE

Regular and Decaf Coffee & Hot Tea. Priced per Guest.
Add Iced Tea **+5 per Guest**.

All Lunches include Selection of Soup or Salad & Dessert

SALADS

Shaved Garden Salad

Mixed Greens, Cucumber, Carrot, Radish, Tomatoes,
Kalahari Ranch & Balsamic

Baby Gem Caesar

Herb Croutons, Parmesan Reggiano & Garlic Caesar Dressing

Baby Iceberg Wedge

Tomatoes, Red Onions, Egg, Blue Cheese, Bacon,
Red Wine Vinaigrette & Danish Blue Cheese Dressing

-OR-

SOUPS

Roasted Tomato Soup

Cheddar Croutons, Garlic & Basil Oil

Butternut Squash Bisque

Pepitas & Black Pepper

She Crab Soup **+4 per Guest**

Virginia Crab, Cream, Dry Sherry, Croutons & Chives

HOT ENTRÉES

Select One

Includes Rolls & Sweet Cream Butter

Vegan Stir Fry - 30

Stir-Fried Vegetables & Grilled Tofu over Coconut Rice

Veggie Harvest Bowl - 35

Jasmine Rice, Roasted Sweet Potato, Charred Brussels
Sprouts, Blistered Tomatoes, Lemon Asparagus,
Spicy Chickpeas with a Miso Tahini Sauce

Seared Chicken Kalahari - 42

Garlic Mashed Potatoes, Roasted Tomato, Parmesan,
Artichoke Cream Sauce & Green Beans

Thyme Roasted Chicken Breast - 42

Rice Pilaf, Carrots, Roasted Brussels Sprouts &
Wild Mushroom Madeira Cream

Citrus Roasted Salmon - 48

Butter Roasted Baby Potatoes, Asparagus, Blistered
Tomatoes, Gremolata & Chive Butter Sauce

Grilled Flank Steak - 50

Potato Pave, Baby Spinach, Roasted Tomato &
Bordelaise Sauce

Country Style Braised Beef - 48

Loaded Mashed Potatoes, Roasted Baby Carrots,
Caramelized Onions & Cabernet Sauce

Filet of Beef - 65

Herb & Gruyere Mashed Potatoes, Roasted
Tricolor Carrots, Brown Butter Lemon Asparagus
& Pinot Noir Sauce

PLATED DESSERT

Select One

Chocolate Mousse Dome

Dark Chocolate Mousse & Chocolate Cake

Strawberry Shortcake

Lemon Pound Cake, Strawberry Mousse,
Vanilla Bavarian Cream & Strawberry Gelee

White Chocolate Passion Fruit Cake

Almond Dacquoise Cake, White Chocolate Mousse
& Passion Fruit Glaze

Classic New York Cheesecake

Vanilla Cream Cheesecake, Buttery Graham Cracker Crust &
Strawberry Coulis

Carrot Cake

Walnut Carrot Cake & Cream Cheese Frosting

Nutella® Chocolate Bars & Praline Mousse

Hazelnut Cake, Nutella® Crunch, Praline Mousse
& Chocolate Glaze

Vanilla Bean Panna Cotta & Fresh Berry Compote

Whipped Cream

Crème Caramel

Classic Caramel Flan, Caramel Sauce, Whipped Cream
& Berries



LUNCH BUFFETS

All Lunch Buffet Pricing is Based on a One & a Half-Hour Service Time & is Offered from 11 am–3 pm.

CHOOSE BUFFET OF THE DAY - 49

CHOOSE ANY BUFFET - 57

Minimum of 25 Guests - Priced per Guest.
Buffets include Regular and Decaf Coffee & Hot Tea
Iced Tea Available for **+5 per Guest**.

MONDAY DELI MARKET

Roasted Tomato Soup
Cheddar Croutons & Cream

Shaved Garden Salad
Mixed Greens, Cucumber, Carrot, Radish, Tomatoes,
Kalahari Ranch & Balsamic

Potato Salad
Green Onion, Bacon & Sour Cream

Kettle Chips

Fixings
Tuna Salad (Celery, Mayo, Dill, Chopped Onion),
Virginia Ham, Roast Beef, Roasted Turkey Breast, Swiss,
Cheddar, Gouda, Leaf Lettuce, Tomato, Red Onion &
Dill Pickle Spear

Country White | Whole Wheat | Marble Rye

DESSERT
Assorted Cookies | Brownies

BUFFET ENHANCERS
Add One - 9 per Guest | Add Two - 12 per Guest

Tangy Virginia BBQ Pulled Pork - Brioche Slider Bun,
Grilled Chicken, Lemon Herb Pesto, Leaf lettuce,
Tomato Relish on Ciabatta Bread



FAJITA TUESDAY

Corn Tortilla Soup
Chicken, Tomato Broth, Cotija Cheese, Black Beans,
Sweet Corn & Crispy Tortilla Strips

Tex Mex Chop Salad
Chopped Little Gem Lettuce, Charred Corn, Mexican
Cheeses, Sweet Bell Pepper & Cilantro Ranch Dressing

Mexican Creamed Corn
Roasted Sweet Corn, Cream, Lime, Bell Peppers,
Queso Fresco, Butter & Cilantro

Fire Roasted Tomato Spanish Rice

Refried Beans

Achiote Marinated Chicken

Citrus Braised Pork Carnitas
Pickled Onions, Flour Tortillas, Jalapeños, Salsa Verde,
Mexican Cheeses, Guacamole, Sour Cream & Tortilla Chips

DESSERT
Passion Fruit Tres Leches | Churro Cheesecake

BUFFET ENHANCERS
Add One - 9 per Guest | Add Two - 12 per Guest

Chili Lime Shrimp | Birria Braised Beef
Grilled Portobello & Poblano Peppers

WEDNESDAY PICNIC

Garden Salad
Field Greens, Cucumber, Radish, Jewel Box Tomatoes,
Cheddar Cheese & Herb Croutons

Pasta Salad
Tri-Color Rotini Pasta, Cherry Tomatoes, Black Olives, Red
Onions, Pepperoncini, Mozzarella & Italian Vinaigrette

Creamy Pimento Mac & Cheese

Buttermilk Fried Chicken

Tangy Virginia BBQ Pulled Pork
Served with Coleslaw & Brioche Bun, Old Fashioned Stewed
Green Beans with Bacon & Onion

DESSERT
Chocolate Pecan Pie | Individual Banana Pudding

BUFFET ENHANCERS
Add One - 9 per Guest | Add Two - 12 per Guest

Smoked BBQ Ribs with Tangy Virginia BBQ,
16 Hour Smoked Beef Brisket



VIRGINIA THURSDAY

Brunswick Stew

Roast Chicken, Smoked Pork, Lima Beans, Sweet Corn, Tomatoes & Brown Sugar

Virginia Greek Salad

Feta, Tomatoes, Cucumber, Red Onion, Oregano & Lemon Vinaigrette

Appalachian Beans & Greens

Cast Iron Cornbread

Southern Fried Potatoes & Onions

Shrimp & Grits

Boneless Pork Chop with Peach Sauce

DESSERT

Apple Cobbler | Blueberry Cobbler

BUFFET ENHANCERS

Add One - 9 per Guest | Add Two - 12 per Guest.
Cornmeal Breaded Catfish with Creamy Slaw
Bone-In BBQ Chicken

ITALIAN FRIDAY

White Bean Tuscan Soup

Spinach, Cannellini Beans, Double Cream, Crushed Red Pepper, Carrots & Celery

Baby Gem Caesar

Herb Croutons, Parmesan Reggiano & Garlic Caesar Dressing

PASTA BAR

Cheese Tortellini, Ricotta, Mozzarella, Pecorino, Tomato Pomodoro Sauce, Penne Pasta, Classic Alfredo Sauce

Shrimp Alfredo

Chicken Marsala, Cremini Mushrooms, Roasted Tomato & Crispy Basil

Lemon Garlic Broccolini

Toasted Garlic Bread

DESSERT

Tiramisu | Mini Cannoli

BUFFET ENHANCERS

Add One - 9 per Guest | Add Two - 12 per Guest.
Sausage Peppers & Onion | Shrimp Scampi
Cheese & Pepperoni Pizzas

ASIAN SATURDAY

Coconut Curry Soup

Red Curry, Potato, Carrot, Ginger & Coconut Milk

Chopped Asian Salad

Napa Cabbage, Carrots, Celery, Green Onions, Cilantro Mein Crackers & Miso Vinaigrette

Steamed Jasmine Rice

Vegetable Fried Rice

Steamed Sesame Shoyu Broccoli

Teriyaki Beef with Spring Onions

Orange Chicken with Peppers & Onions

Crispy Vegetable Spring Rolls

DESSERT

Coconut Milk Tres Leches | Vietnamese Coffee Tiramisu

BUFFET ENHANCERS

Add One - 9 per Guest | Add Two - 12 per Guest.
Sweet n' Sour Pork with Pineapple & Peppers
Spring Vegetable Chow Mein | Green Curry Chicken





SUNDAY ROAST

Butternut Squash Bisque
Pepitas & Black Pepper

Spinach Salad

Maple Bacon, Boiled Egg, Cremini Mushroom, Shallot, Balsamic Vinaigrette & Bacon Vinaigrette

Sautéed Green Beans with Roasted Carrots

Asparagus with Lemon

Slow Braised Pot Roast with Root Vegetables & Red Wine Sauce

Sliced Roast Turkey Breast with Sage Gravy

Cornbread with Honey Butter

Garlic Mashed Potatoes with Chives

DESSERT

Cherry Compote Cheesecake | Bread Pudding
Bourbon Creme Anglaise & Salted Caramel

BUFFET ENHANCERS

Add One - 9 per Guest | Add Two - 12 per Guest

Bone In Herb Roasted Chicken,
Sliced Brown Sugar Glazed Virginia Ham

BOXED LUNCHES - 42

Includes Bottled Water, Whole Fruit, Chips,
Freshly Made Dessert, Potato Salad or
Pasta Salad & Condiments.

Includes 2 Selections | **+4 per Additional Selection**

Smoked Turkey

Applewood Smoked Bacon, Mozzarella, Tomato, Pickle
on Italian Roll

Smoked Ham

Swiss Cheese, Bibb Lettuce, Dijonnaise on Baguette

Caprese Sandwich

Balsamic Roasted Portobellos, Tomatoes, Mozzarella,
Basil Pesto on Ciabatta Roll

Roast Beef

White Cheddar, Baby Spinach, Horseradish Mayo
on Pretzel Bun

Chicken Caesar Wrap

Romaine Lettuce, Grilled Chicken Breast, Tomatoes,
Caesar Dressing & Parmesan Cheese





RECEPTION

HORS D'OEUVRES

\$100 per Hour for Butler Passed Service

HOT

Spinach & Artichoke Wonton Crisp	60 per Dozen
Boursin® & Spinach Stuffed Mushrooms	60 per Dozen
Macaroni & Cheese Popper	60 per Dozen
Vegetable Spring Roll	60 per Dozen
Pear, Toasted Almond, Brie in Phyllo	60 per Dozen
Wild Mushroom Tartlet	64 per Dozen
Spinach & Feta Cheese in Phyllo Dough	64 per Dozen
Mediterranean Ratatouille Tart	64 per Dozen
Aged Gruyere & Leek Tart	64 per Dozen
Chicken Lemongrass Dumpling	72 per Dozen
Thai Peanut Chicken Satay	72 per Dozen
Buffalo Chicken Spring Roll	72 per Dozen
Chicken & Roasted Vegetable Empanada	72 per Dozen
Chicken & Waffle Stack with Chipotle Aioli	72 per Dozen
American Wagyu Slider with American Cheese	72 per Dozen
Beef Barbacoa Taquito	72 per Dozen
Braised Short Rib & Manchego Empanada	72 per Dozen
Bacon Wrapped Scallop	80 per Dozen
Coconut Shrimp	80 per Dozen
Virginia Style Mini Crab Cakes with Remoulade Sauce	80 per Dozen
Beef Tenderloin with Gorgonzola Wrapped in Bacon	80 per Dozen
Mini Beef Wellington	80 per Dozen

COLD

Sourdough Tomato Bruschetta	48 per Dozen
Brie Cheese, Strawberries, Walnuts on Toasted Crostini	50 per Dozen
Creamy Hummus, Roasted Pepper, Marinated Olives on Toasted Crostini	50 per Dozen
Antipasto Skewer	50 per Dozen
Tuna Tartare Spoon	60 per Dozen
Shrimp Salad in Endive	72 per Dozen
Shrimp & Mango Ceviche Shooters	72 per Dozen
Smoked Salmon Mousse Cones	64 per Dozen

RECEPTION DISPLAYS

Reception is Based on a One Hour Service Time.
Pricing per Guest.

Assortment of Seasonal Fresh Fruit - 18 per Guest

Honey Yogurt Sauce

Artisanal & Local Cheese Board - 23 per Guest

Imported & Domestic Cheeses, Mustards, Preserves, Honey, Rosemary Marcona Almonds & Gourmet Crackers

Vegetable Crudités - 18 per Guest

Kalahari Ranch & Hummus

Antipasti Display - 21 per Guest

Pesto Marinated Ciliegine Mozzarella, Lemon & Herb Grilled Vegetables, Marinated Artichokes, Roasted Mushrooms, Blistered Tomatoes, Mediterranean Olives & Focaccia

Cured Meats Grazing Board - 25 per Guest

Chef's Selection of Cured Meats, Whole Grain Mustard, Pickles, Olives & Sliced Breads

Smoked Salmon Display - 29 per Guest

Whipped Cream Cheese, Grain Mustard, Lemon-Chive Spread, Pickled Red Onion, Capers, Hard Boiled Egg, Cucumber-Dill Salad, Crushed Avocado, Grilled Bread & Gourmet Crackers

Shrimp Cocktail - 32 per Guest

Citrus Poached Shrimp, Spicy Cocktail Sauce, Miso Aioli, Lemon & Tabasco®

Sushi Display - 44 per Dozen

o/c Roll - Shrimp Tempura, Asparagus, Avocado, Filet Mignon, Eel Sauce, Spicy Mayo & Crunchy Tempura

Volcano - Shrimp Tempura, Spicy Crab & Scallop Lava

Toasted Tuna - Cream Cheese, Avocado, Crab, Brûléed Spicy Tuna, Spicy Mayo, Eel Sauce & Chive





RECEPTION SPECIALTY STATIONS

Reception Pricing is Based on a One Hour Service Time.
Priced per Guest. Minimum of 35 Guests.
Minimum of Three Stations for a Dinner.
Attendant Required - 75 per Hour, per Station.

PASTA STATION - 22

Attendant Required

Pasta Selections - Select 2

Three Cheese Tortellini | Penne | Cavatappi

Sauce Selections

Marinara | Alfredo | Bolognese

Toppings

Mushroom, Asparagus, Tomatoes, Bell Peppers,
Hickory Smoked Bacon & Peas

Served with Garlic Bread, Pepper Flakes &
Parmesan Cheese

Add Chicken **+6 per Guest**

Meatballs **+7 per Guest**

Add Shrimp **+9 per Guest**

MASHED POTATO STATION - 20

Mashed Red Bliss Potato, Whipped Sweet Potato,
Sweet Cream Butter, Cheddar, Blue Cheese Crumbles,
Sour Cream, Parmesan, Smoked Bacon, Green Onions,
Red Onions, Jalapenos & Broccoli

SLIDERS STATION - 27

All Served with House-Made Chips
Crab Cakes with Remoulade
Cheeseburger with Green Onion Mayonnaise
Pulled Pork with Bread & Butter Pickle



WALKING TACOS BAR - 22

Corn Tortilla Chips, Nacho Cheese Sauce, Salsa Verde,
Southwest Chili con Carne, Pico de Gallo, Salsa Roja,
Monterey Jack Cheese, Tomatoes, Black Olives,
Green Onions, Sour Cream & Lettuce

Add Chicken Tinga **+4 per Guest**

Add Taco Meat **+5 per Guest**

Add Shrimp **+9 per Guest**

RAMEN BAR - 25

Attendant Required

Pork Broth, Spicy Vegan Broth, Pork Chashu,
Shiitake Mushrooms, Boiled Egg, Green Onions,
Bean Sprouts, Charred Broccoli, Garlic Oil, Corn,
Spinach, Chili Oil, Sriracha & Soy Sauce

MAC & CHEESE BAR - 24

Classic Mac & Cheese made with Cheddar

Proteins

Smoked Bacon | Roasted Chicken Breast | Diced Ham

Toppings

Onion, Tomato, Green Onion, Broccoli, Parmesan, served
with Sriracha, Kalahari Ranch, Red Pepper Flakes &
Chipotle

Add Lobster **+12 per Guest**

Add BBQ Pulled Pork **+7 per Guest**

Add Garlic Shrimp **+9 per Guest**

ICE CREAM SOCIAL - 19

Attendant Required

Vanilla Ice Cream, Chocolate & Caramel Syrups,
Macerated Strawberries, Chocolate Chips, M&Ms®,
Crushed OREOs®, Sprinkles, Whipped Cream & Cherries

CHOCOLATE EXTRAVAGANZA DISPLAY - 23

Chocolate Flourless Cake, Milk Chocolate Caramel Mousse,
OREO® Chocolate Marshmallow Pie, Cake Pops &
Chocolate Covered Pretzels





RECEPTION CARVING STATIONS

Reception Pricing is Based on a One Hour Service Time
Attendant Required - 125 per Hour, per Station.

Sage Roasted Turkey Breast - 375, Serves 25

Served with Cranberry Mayonnaise & Rolls

Maple Glazed Bone-In Virginia Ham - 375, Serves 35

Served with Rolls & Dijon Mustard

Porchetta Roast - 400, Serves 30

Herbs & Sea Salt Crusted, served with Rolls, Au Jus & Horseradish Cream

Salmon Wellington - 275, Serves 15

En Croute with Wild Mushrooms & Spinach,
Served with Dill Cream Sauce

Roasted Beef Tenderloin - 525, Serves 20

Served Medium with Sautéed Mushrooms,
Béarnaise Sauce & Rolls

Salt & Herb Crusted Prime Rib - 475, Serves 30

Served Medium with Creamy Horseradish & Au Jus

Virginia-Style Crab Boil - 85

A feast straight from the bay - Steaming Blue Crabs (seasonal), Clams, Shrimp, Sweet Corn, Hearty Potatoes, & Savory Sausage tossed in our Signature Spice Blend & Sweet Cream Butter.

Served hot & ready to crack, peel, & share!
Ideal for outdoor or family-style service.
Includes paper-lined tables, crab tools,
wet wipes, & plenty of Old Bay® on the side.

****DON'T SEE WHAT YOU ARE LOOKING FOR?
SPEAK TO YOUR CATERING MANAGER.
WE CAN CRAFT A MENU FOR YOU!***





DINNER



DINNER

PLATED DINNER SELECTIONS

Minimum of 50 Guests. Priced per Guest.
Entrees include Artisan Bread, Sweet Cream Butter,
Regular and Decaf Coffee & Hot Tea.

Iced Tea Available for **+5 per Guest**.

Suitable seasonal substitutions may occur based on
market conditions.

All Entrées include Selection of Soup or Salad & Dessert.

SALADS

Shaved Garden Salad

Mixed Greens, Cucumber, Carrot, Radish, Tomatoes,
Kalahari Ranch & Balsamic

Baby Gem Caesar

Herb Croutons, Parmesan Reggiano &
Garlic Caesar Dressing

Baby Iceberg Wedge

Tomatoes, Red Onions, Egg, Blue Cheese, Bacon,
Red Wine Vinaigrette & Danish Blue Cheese Dressing

Spinach Salad

Baby Spinach with Bacon, Walnuts, Aged Cheddar, Egg,
Shaved Shallot & Bacon Vinaigrette

Heirloom Tomato & Mozzarella Salad

Petite Greens, Tomatoes, White Balsamic & Basil Vinaigrette

SOUPS

Roasted Tomato Soup

Cheddar Croutons, Garlic & Basil Oil

Butternut Squash Bisque

Pepitas & Black Pepper

She Crab Soup **+4 per Guest**

Virginia Crab, Cream, Dry Sherry, Croutons & Chives

Sweet Corn Chowder

Russet Potatoes, Chardonnay, Garlic, Cream & Spring Onions

DINNER ENTRÉES

Select One or Add Additional Entree **+5 per Guest**

Tuscan Gnocchi - 65

Potato Gnocchi, Sun-Dried Tomato Cream, Asparagus,
Garlic Spinach & Basil Chili Oil

Roasted Mushroom Chicken Marsala - 70

Forest Mushroom & Beef Demi, Garlic Mashed Potatoes,
Crispy Spinach & Lemon Asparagus

Stuffed Chicken Breast - 70

Boursin® Cheese, Sun Dried Tomato Stuffing &
Herb Roasted Marble Potatoes

Grilled Duroc Pork Chop - 72

Caramelized Apple Demi-Glace, Mashed Sweet Potatoes,
Roasted Green Beans with Red Onions & Walnuts

Miso Salmon - 79

Cilantro Lime Rice, Shoyu Broccolini &
Cucumber Radish Salad

Filet of Beef - 95

8 oz. Beef Tenderloin, Buttermilk Mashed Potatoes,
Bordelaise Sauce, Roasted Carrots with Haricot Vert &
Crispy Onion Gremolata

Chianti Braised Short Ribs - 87

Pearl Onions, Root Vegetables, Roasted Tomato,
Parmesan Polenta & Crispy Onion Gremolata

DUO DINNER ENTRÉES

Select One

Roasted Herb Chicken Breast & Seared Salmon - 90

Lemon Caper Butter Sauce, Roasted Asparagus &
Garlic Mashed Potatoes

Filet Mignon & Chesapeake Bay Crab Cake - 105

Red Wine Bordelaise, Crispy Green Beans &
Garlic Whipped Potatoes, Blistered Tomato & Scallions

Chianti Braised Short Rib & Garlic Roasted Shrimp - 107

Parmesan Polenta, Brown Butter Broccolini,
Braising Reduction & Crispy Spinach





PLATED DESSERTS

Select One

Virginia Peanut Florentine Cup

Filled with Seasonal Berries & Strawberry Sauce

Chocolate Mousse Crunch

Dark Chocolate Ganache, Praline Crunch & Coffee Sauce

Almond Amarena Torte

Almond Cake Baked with Amarena Cherries & Frangelico® Sauce

Limoncello Mascarpone Cheesecake

Citrus Crumble & Raspberry Sauce

Milk Chocolate Tower

Milk Chocolate Mousse, Dark Chocolate Filling & Caramel Sauce

Tropical Fruit Mousse

Diced Tropical Fruit, Coconut Mousse & Passion Fruit Sauce

Dessert Trio +4 per Guest

Flourless Chocolate Cake, New York Style Cheesecake & Florentine Cup

CHILDREN'S MENU

PLATED

Chicken Tenders - 18

Macaroni & Cheese, Carrot Sticks with Kalahari Ranch Dressing, Chocolate Chip Cookie & Milk

Cheese Pizza - 18

Carrot Sticks with Kalahari Ranch Dressing, Chocolate Chip Cookie & Milk

Cheeseburger - 18

Tater Tots, Carrot Sticks with Kalahari Ranch Dressing, Chocolate Chip Cookie & Milk



DINNER BUFFETS

All buffets include Artisan Bread, Sweet Cream Butter, Regular and Decaf Coffee & Hot Tea.

Crafted for a maximum of 90 Minutes.

Minimum of 50 Guests - Priced per Guest.

Iced Tea Available for **+5 per Guest**. Suitable seasonal substitutions may occur based on market conditions.

A charge of 8 per Guest will be applied for groups less than 50 Guests.

Select One Soup & One Salad or Two Salads.

Dessert Minis included.

Select Two Entrees, One Starch,

One Vegetable - **85 per Guest**

Select Three Entrees, Two Starch,

Two Vegetable - **95 per Guest**

Select Four Entrees, Two Starch,

Two Vegetable - **100 per Guest**

SOUPS

Roasted Tomato Soup

Cheddar Croutons, Cream & Basil Oil

Butternut Squash Bisque

Pepitas & Black Pepper

She Crab Soup +4 per Guest

Virginia Crab, Cream, Dry Sherry, Croutons & Chives

Corn Tortilla Soup

Chicken, Hearty Tomato Broth, Cotija Cheese, Black Beans, Sweet Corn & Crispy Tortilla Strips

White Bean Tuscan Soup

Spinach, Cannellini Beans, Double Cream, Crushed Red Pepper, Carrots & Celery

SALADS

Shaved Garden Salad

Mixed Greens, Cucumber, Carrot, Radish, Tomatoes, Kalahari Ranch & Balsamic

Baby Gem Caesar

Herb Croutons, Parmesan Reggiano & Garlic Caesar Dressing

Chopped Baby Iceberg Wedge

Tomatoes, Red Onions, Egg, Blue Cheese, Bacon, Red Wine Vinaigrette & Danish Blue Cheese Dressing

Full Salad Bar **+8 per Guest**



ENTREES

Tuscan Gnocchi

Potato Gnocchi, Sun-Dried Tomato Cream, Asparagus, Garlic Spinach & Basil Chili Oil

Lasagna Bolognese

Fresh Pasta, Veal, Beef & Pork, Whipped Ricotta, Mozzarella & San Marzano Tomato Sauce

Roasted Mushroom Chicken Marsala

Dredged Chicken Breast, Roasted Forest Mushrooms, Marsala Wine, Beef Demi & Crispy Spinach

Grilled Lemon Chicken

Chicken Breast with Lemon Caper Butter Sauce

Virginia BBQ Chicken

Bone in Chicken, 8 Way Cut & Shenandoah BBQ Sauce

Smoked Turkey Breast

Sliced Turkey Breast, Cider Bourbon Gravy & Fresh Thyme

Peach Pork Loin

Glazed Sliced Pork Loin, Sautéed Peaches & Pan Jus

Tidewater Pulled Pork

Slow Smoked Pork Butt, Apple Cider Vinegar & Stone Ground Mustard

Miso Glazed Salmon

Yuzu Cream Sauce, Shaved Lemon, Toasted Nori & Sesame Seeds

Blackened Red Fish

Creole Cream Sauce, Diced Peppers & Roasted Tomatoes

Pot Roast Jardinière

Root Vegetables, Pan Gravy, Fresh Rosemary & Thyme

Chianti Braised Short Ribs

Pearl Onions, Root Vegetables, Roasted Tomato & Crispy Onion Gremolata



SELECTION OF VEGETABLES

Mixed Vegetables

Garlic Green Beans

Grilled Asparagus with Blistered Tomatoes

Honey Glazed Bacon Brussels Sprouts

Seasonal Farm Vegetables

Charred Baby Carrots with Garlic & Herb Butter

SELECTION OF STARCHES

Brown Butter & Cinnamon Sweet Potato Mash

Coconut & Cilantro Jasmine Rice

Roasted Garlic & Buttermilk Mashed Potatoes

Thyme & Rosemary Roasted New Potatoes

Kalahari Classic Cheddar & Herb Scalloped Potatoes

Pimento Cheese Mac & Cheese

DESSERTS

Salted Caramel Chocolate Mousse Cake

Crunchy Puffed Rice, Salted Caramel Chocolate Ganache & Chocolate Mousse

PB Buckeye Cheesecake & OREO® Crust

Peanut Butter Cream Cheese Mousse & OREO® Crumb

Coffee Praline Cream Puff

Praline Mousse, Coffee Cremeux & Petit Choux

Banana Dulce Cake

Vanilla Cake, Banana Cremeux & Caramel Dulce Mousse

Coconut Mango Cake

Vanilla Pound Cake, Coconut Mousse & Mango Bavarian Cream

Raspberry Lemon Cream Cheese Cake

Almond Lemon Pain de Gene, Raspberry Confit & Lemon Cream Cheese Mousse

Lime & Mint Meringue Cake

Lime & Mint Financier, Lime Curd & Italian Meringue

Chocolate Delight Ganache Cake

Chocolate Roulade Cake & Milk Chocolate Ganache

Chef Themed or Personalized Dessert +2 per Guest



BEVERAGE



BEVERAGE

UNLIMITED HOST - SPONSORED BAR

Priced per Guest.

125 Bartender Fee. 1 per every 75 Guests.

ONE HOUR

Beer, Wine & Soda 20

Resort Brands 26

Premium Brands 34

TWO HOURS

Beer, Wine & Soda 30

Resort Brands 36

Premium Brands 54

After Each Additional 30 Minutes, 10 per Guest.

Consumption or Cash Bar

Consumption & Cash bars have a minimum revenue requirement of 1,000. 125 Bartender Fee; 1 per every 75 Guests. Consumption Bars are a per drink charge. Cash Bar prices include tax.

Domestic Beer 8

Craft & Imported Beer 10

House Wine 12-14

Hard Seltzers 10

Resort Brand Spirits 12

Premium Brand Spirits 15

Assorted Soda 5

Non-Alcoholic Beer 7

Bottled Water 5

Juice 5

HALF BARREL OF BEER

Domestic 500

Import 550 & up

Craft 600 & up

Bar Set Ups Include Ice, Garnishes, Glasses, Napkins & Mixers

SPIRITS

RESORT BRANDS

Rum - Castillo White

Bourbon - Evan Williams

Scotch - Dewar's

Brandy - Korbel

Vodka - New Amsterdam

Gin - Gordon's

Tequila - Jose Cuervo Tradicional Blanco

PREMIUM BRANDS

Rum - Bacardi Silver

Rum - Captain Morgan Spiced

Bourbon - Maker's Mark

Scotch - Johnnie Walker Black

Brandy - Korbel

Whiskey - Jack Daniel's

Whiskey - Crown Royal

Vodka - Tito's

Gin - Tanqueray

Tequila - 1800 Silver

BEER SELECTIONS

Domestic

Miller Lite | Blue Moon | Yuengling | Michelob Ultra

Imports

Corona | Heineken



HOUSE WINES

TIER ONE

12 per Glass | 48 per Bottle

Wycliff Brut - Sparkling

Canyon Road - Moscato, Chardonnay, White Zinfandel, Pinot Noir, Cabernet Sauvignon

TIER TWO

14 per Glass | 56 per Bottle

Bonanza - Cabernet Sauvignon

La Marca Prosecco - Sparkling

Sea Sun - Pinot Noir

Mer Soleil - Chardonnay

Maso Canali - Pinot Grigio

Risata d'Asti - Moscato

Please see your Catering Services team for additional & local bar options.

WHITE & ROSÉ

Wine | Bottle Only

Risata d'Asti - Moscato 48

Daou - Rosé 52

Chateau Ste. Michelle - Riesling 48

Kim Crawford - Sauvignon Blanc 48

Maso Canali - Pinot Grigio 48

Santa Margherita - Pinot Grigio 68

Mer Soleil - Chardonnay 48

Sonoma Cutrer - Chardonnay 60

Cakebread - Chardonnay 100

SPARKLING

La Marca - Prosecco 48

Veuve Clicquot - Champagne 135

RED

Sea Sun - Pinot Noir 48

Siduri - Pinot Noir 64

Daou - Pessimist, Red Blend 52

Decoy by Duckhorn - Merlot 60

Bonanza - Cabernet Sauvignon 48

Justin - Cabernet Sauvignon 68

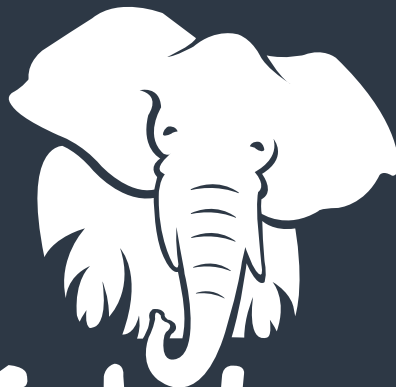
Quilt - Cabernet Sauvignon 80

Caymus - Cabernet Sauvignon 175



NOTES:

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Kalahari®

RESORTS & CONVENTIONS