



Catering Menus

2023-2024



Final Details: All information including, but not limited to, menus, seating charts, timelines, etc. are due to the catering manager 14 days prior to the start of your event.

Guaranteed Numbers: Your final numbers are due 7 days prior to your event. This is the minimum that you will be charged.

Entrée Counts: If selecting a plated meal, your final entrée counts are due 5 days prior to the event. Entrée cards must be provided by the client or the Greencroft Club and they must list the table number, guest name, entrée choice, and dietary restrictions if applicable.

Vendor Meals: The Greencroft club can provide meals for vendors that will include a sandwich, side, dessert, and beverage for \$20 (plus tax & service charge.) You may also include meals for vendors in your final counts.

Food/Beverage: All food and beverage items must be provided by the Club. Price increases and current menu price take precedence and are subject to change. Special considerations may be made for commercially made wedding cakes or the equivalent.

Last Call: Last call for bar services will be announced 30 minutes prior to the end of your event. All beverages must be consumed on premises or left at the conclusion of your event.

Tax & Service Charge: All food and beverage items are taxed at 11.3%, unless a tax-exempt certificate is presented, and a 20% service charge.

Wi-Fi: Wi-Fi is non-secure and open to all guests and as such we cannot guarantee that it will not be interrupted or error-free. The Greencroft Club is not responsible for any information shared over our Wi-Fi.

Flowers/Decorations: All outside décor and belongings must be removed immediately following your event. The Club will not be held responsible for any loss or damages to any props, décor, vases, centerpieces, floral arrangements, personal belongings, etc., that are left on Club property. Special requests must be made in advance with Club Management.

Cancellation: If cancellation of your event becomes necessary, a letter must be received in writing. If you cancel your event less than 30 days prior to the event date, you will be charged up to 100% of estimated revenue. If you cancel your event 30 days or more prior to your event, you may reschedule. You have 60 days from the original event date to reschedule your event to be held within 6 months of the original event date. If your event is not rescheduled within the 60 days, you will be charged up to 100% of the estimated revenue.

Wedding Services: The Greencroft Club requires the use of, at minimum, a Day of Coordinator. If you do not have one, we can provide one for an additional fee of \$500. They will assist with set up, decorating, breakdown, pack up, running your rehearsal, and the day of timeline.

Other Services: The Greencroft Club offers a variety of resources to assist you with your event, including but not limited to, Entrée Cards (.50ea), Menu Cards (.50ea), Name Badges (.50ea), etc.



BREAKFAST & BRUNCH

There will be a 11.3% food & beverage tax and 20% gratuity added to all of catered events
Prices and menus are subject to change



Breakfast Buffet

Coffee and a Selection of Hot Teas

Pastries and Mini Muffins

Fruit

Scrambled Eggs

Biscuit and Gravy

French Toast Casserole

Sausage

Bacon

Potato Hash (Home Fries)

\$28 per person

Omelet Station*

Whole Eggs and Egg Whites by request

Bacon, Diced Ham, Sausage

Green Pepper, Onions, Mushrooms

Cheddar Cheese, Swiss Cheese, Goat Cheese

\$12 per person

*\$25 per chef per hour

Waffle Station*

Belgian waffles cooked to order

Served with whipped cream, Maple syrup, Chocolate chips,

Berry compote, and Toasted pecans or Slivered almonds

\$12 per person

*\$25 per chef per hour



Brunch a La Carte

By the Dozen

Mini Cheese Quiche \$36

Mini Quiche Lorraine \$42

Egg Stuffed Profiteroles \$40

Danish And Muffins \$30

Egg and Cheese Biscuit \$36

Add Sausage or Bacon \$42

Eggs Benedict \$36

Crab Cake Benedict \$46

Mini Grilled Cheese \$24

with Bacon and Tomato \$36

Fruit \$24

Yogurt \$24

Lemon Squares, Brownies, Key Lime Tarts \$24

By the Display

House Smoked Salmon \$175

(1 side serves 40-45)

Ham and Jam Board \$200

Country Ham, House Made Mini Biscuits, Assorted Local Jam, Honey, Mustard

Beverages by the Glass

Mimosas & Bloody Mary's \$10

Enhance to a "Make your Own" Bar \$12 /person

Sodas, Iced Tea, Coffee \$3.50

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LUNCH BUFFETS

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Greencroft Lunch Buffet

Freshly Baked Rolls and Whipped Butter

Seasonal Salad

Seasonal Vegetables

Redskin Old Bay Potato Wedges

Chicken Saltimbocca

Seasonal Risotto

Smoked Potato Salad

Green Bean Casserole

Choice of two item below:

Short Rib Grillade

Mac and Cheese

Bacon Cheddar Grits

Braised Collard Greens

Tomato Pie

\$38 per person

(Buffets require a minimum of 25 guests; otherwise add a \$100 buffet charge)



Deli Lunch Buffet

Freshly Baked Rolls and Whipped Butter

Virginia Green Salad

ranch dressing and sherry vinaigrette

Cole Slaw

Fresh Fruit Salad

Nueske's Bacon BLT

Grilled Chicken Salad

Veggie Hummus Wraps

Chef's Selection of Assorted Cookies

\$28 per person

(Order pre-made or build you own with traditional accompaniments)

(You can also order as a boxed lunch!)

Barbeque Buffet

Virginia Green Salad

ranch dressing and vinaigrette

Buns

Pulled Pork

Barbeque Chicken

Mac and Cheese

Slaw

Green Bean Casserole

Smoked Potato Salad

\$28 per person

(Substitute House Smoked Beef Brisket for \$6.00 per person)

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All American Buffet

Hamburgers/Cheeseburgers

Hot Dogs

Chicken Tenders

Mac and Cheese

French Fries

Seasonal Salad

Green Bean Casserole

Smoked Potato Salad

Desserts

Brownies

Panna Cotta (Seasonal)

Seasonal Cobbler

\$32 per person

Enhance with Dessert

Sundae Bar

Vanilla or Chocolate Ice Cream

M & M's

Oreo Pieces

Chopped Nuts

Whipped Cream

Cherries

Chocolate and Caramel Sauces

\$8 per person

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PLATED LUNCH

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Plated Lunch

Please choose one

Gazpacho

strawberry, grape, tomato, watermelon

Chilled Cucumber

with onion, tomato, mint salad

Curried Cauliflower

Roasted Red Pepper Bisque (Mexican)

Sweet Potato Bisque (Creole)

Potato Sunchoke

Contemporary Caesar

toasted brioche, parmesan tuilles, black garlic Caesar dressing

Warm Spinach Salad

bacon vinaigrette, apple, grilled cheese croutons

Lobster Salad (+10)

vanilla vinaigrette, zucchini ribbons, lemon ricotta, grated hard boil, fried pita

Crab Salad (+5)

sweet corn dressing, asparagus, popcorn croutons, arugula



Please choose two and one vegetarian option

Club Burger

lettuce, tomato, cheddar cheese, A1 aioli

Grilled Barbeque Chicken

grilled chicken breast, lettuce, tomato, house made bbq sauce

Grilled Pork Loin

peach grits, braised collard greens

Seasonal Fish

smoked potato salad, lemon dill vinaigrette, arugula

Seasonal Fish

potato disks, artichoke, blistered cherry tomato, red pepper coulis

Roasted Chicken

artichoke, blistered tomato, peas, black garlic sauce, risotto cake

Pan Seared Scallops

green tomato succotash, roasted red pepper coulis, seasoned bread crumbs

Crab Cake

roasted seasonal veg, romesco sauce

Tuna Bowl

cucumber, carrot, avocado, steamed rice, yum yum sauce

Petite Filet Mignon

roasted seasonal veg, house made steak sauce, tobacco onions

Eggplant Napoleon

mozzarella, spinach, smoked tomato vinaigrette

1 Course \$24

2 Course \$28

3 Course \$32



Plated Lighter Lunch

Please choose one

Each item comes with your choice of French fries, chips, fruit, or coleslaw

Quiche Lorraine

Seasonal Quiche

Roasted Vegetable and Hummus Wrap

Curried Chicken Salad Sandwich

Greencroft Grilled Cheese

aged cheddar, tomato, avocado

Shrimp Salad Sandwich

celery, red onion, dill, mayonnaise

Shrimp Tacos (2)

cilantro lime slaw, corn tortillas, seasoned fries

Seasonal Big Salad (no side)

add choice of crab cake (\$Market), chicken (8), salmon (8)

Chicken Caesar Wrap

\$20 per person



DINNER BUFFETS

There will be a 11.3% food & beverage tax and 20% gratuity added to all of catered events
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Ivy Dinner Buffet

Parker House Rolls and Whipped Butter

Caesar Salad

Seasonal Vegetables

Seasonal Soup

Tomato Pie

Potato Au Gratin

Cheddar And Bacon Grits

Braised Collard Greens

Choose Two of the Following:

Chicken and Dumplings

Beef and Broccoli Panang

Country Captain

Short Rib Grillade

Miso Pork Loin

Miso Salmon

\$52 per person

(Buffets require a minimum of 25 guests; otherwise add a \$100 buffet charge)



Italian Dinner Buffet

Housemade Focaccia Bread

Heirloom Caprese

Antipasto Salad

Penne Pasta in Alfredo

Sauteed Ratatouille

Choice of Two:

Balsamic Grilled Salmon

Chicken Piccata

caper compound butter

Steak with Pesto Sauce

Limoncello Squares

\$48 per person

(Buffets require a minimum of 25 guests; otherwise add a \$100 buffet charge)



PLATED DINNER

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Plated Dinner

Starters + Small Plates

Seasonal Salad

Ceasar, Spinach, Lobster, Crab

Seasonal Soups

Shrimp Cocktail

Chicken Croquettes

smoked tomato sauce

Sausage Croquettes

coconut braised collards, pickled slaw

Hush Puppies

coconut braised collards, pickled slaw

Pork Belly

pear pancakes, gouda sauce

Bacon Fritter

fondue, smoked tomato sauce

Black Bean Arancini

smoked tomato sauce, pico de gallo

Seared Scallop

potato disk, hollandaise, asparagus tip

Seared Scallop

clam chowder sauce, watercress coulis



Plated Dinner

Entrees

Beef Filet

potato cake, beef brood, lime roasted beets and cipollini, tobacco onion

Or

potato cake, vanilla glazed carrot, bacon jus

Roasted Chicken

artichoke, blistered tomato, peas, black garlic sauce, risotto cake

Or

roasted cipollini, Swiss chard, sage potato butter

Pan Seared Fish

lobster mash, peas, citrus butter sauce

Roasted Fish

potato disks, artichoke, blistered cherry tomatoes, red pepper coulis

Lobster

ricotta gnocchi, peas, pumpkin, brown butter sauce, fried sage

Grilled Pork

Bok choy, mushroom, broccoli, soy caramel, rice

Roasted Pork Loin

crispy Brussel sprouts, savory apple butter

Crispy Eggplant

orange relish, potato disks, cardamom caramel sauce

Seasonal Risotto

charred eggplant, smoked butternut squash, mint and pea, beet, mushroom



Desserts

Lemon Pie

Key Lime Pie

Seasonal Bread Pudding

crème anglaise

New York Cheesecake

seasonal berry sauce

Chocolate Mousse

Strawberry Shortcake

Seasonal Panna Cotta

Gluten Free Chocolate Torte

You may choose up to 2 protein entrees plus 1 vegetarian entree

*1 Course \$44

*2 Course \$48

*3 Course \$52

* unless otherwise stated



HORS D'OEUVRES AND RECEPTIONS

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Specialty Stations

Mashed Potato Bar (\$8.50 per person)

Choice of two: Yukon gold, purple, or sweet potatoes

Served with the following toppings:

bacon, scallions, sour cream, butter, broccoli, and shredded cheddar or bleu cheese.

For sweet: mini- marshmallows, brown sugar, syrup, raisins, and butter.

Pasta Station (\$9.50/person as hors d'oeuvre or \$18.95/person as entree)

Penne or linguini with marinara, Alfredo, and garlic butter sauces

Served with mixed vegetables. Choose 2 meats: beef, chicken, or shrimp (add the third for \$2 more per person)

Macaroni and Cheese Bar (\$9.50/person as hors d'oeuvre or \$18.95/person as entree)

Two kinds of macaroni and cheese served with shredded cheese, bacon bits, mushrooms, peas, fried onions

If used as main course, sliced chicken or meatballs will be added

Sundae Bar (\$8 per person)

Vanilla Ice Cream

M & M's

Oreo or other cookie pieces

Nuts

Whipped Cream

Cherries

Chocolate and Caramel Sauces

***Chef's fee of \$25 per hour if requested**



Hors d'oeuvres

Cold

(per 50 pieces)

Shrimp Cocktail \$175

Grilled Chicken Salad in Filo Shell \$150

Ciabatta Bruschetta: Tomato, Mozzarella, Basil \$100

Tuna Tartare Crackers \$225

Brie and Bacon Jam Crostini \$125

Raw oysters (VA) \$150 (Non-VA) \$200

Caprese Skewers \$125

Honey Chevre Plum Tarts \$150

Hot

(per 50 pieces)

Chicken Croquettes \$150

smoked tomato sauce

Blackbean Hush Puppies \$100

coconut braised collard green puree, pickled slaw

Surry Sausage Croquettes \$175

coconut braised collard green puree

Pork Belly \$175

pear pancakes, gouda sauce

Oysters Rockefeller \$175

Scallops in Bacon \$225

Mini Beef Wellington \$225

Mini Chicken Cordon Bleu \$140

Mini Crab Cakes with Old Bay Aioli \$225

Pot Stickers \$125

Chicken Satay \$125

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Sliders and Sandwiches (per 50 pieces)

Smoked Pork Barbeque \$150

Crab Cake (\$market)
old bay aioli

Country Ham \$175

Chicken Salad \$150

Shrimp Salad \$200

Pork Belly \$175
pimento cheese

Pork belly \$200
peanut butter mousse and pickled grape jam

Carving Stations

Each Station comes with Freshly Baked Rolls

***Tenderloin of Beef (25ppl) \$300**
Horseradish Cream and jus

***Breast of Turkey (40ppl) \$175**
Cranberry Chutney

***Roast Pork Loin (30ppl) \$175**

***Beef Top Round (75ppl) \$300**

***Chef's fee of \$25 per hour**
(Pre Sliced Platters are available)

***Market price items may incur a price increase**



Dips, Displays, and Trays

Fruit and Cheese Board \$175/\$275

Crudit  \$150

Smoked Salmon \$175

capers, red onion, and hard-boiled eggs

Hummus With Pita Chips \$80

Spinach And Artichoke Dip \$100

Crab Dip (Market)

Bleu Cheese Cheesecake (50 people) \$100

red pepper jam and crackers

Chilled Beef Tenderloin \$300

split rolls, horseradish



Specialty Desserts

Small Bites \$24/Dozen

Lemon Squares

Brownie

Key Lime

Petit Fours

Cookies

Greencroft Pies \$8/slice or \$42/pie

Key Lime

Peanut Butter

Apple

Pecan

Pumpkin

Lemon

Cobbler

Other Favorites \$8 each

Chess Pie - Lemon/Chocolate

Bread Pudding

Berry Shortcake

Panna Cotta

Cobbler

Chocolate Torte

Pear and Pistachio Mousse

pear soup and raspberry coulis

Add Ice Cream to any of the desserts for an additional \$3

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Consumption Bar Options

House Bar

Liquor - \$7.50 per drink	Beer	Wine - \$24 per bottle
Pinnacle Vodka	Budweiser - \$5	Chardonnay
Seagram's Gin	Bud Light - \$5	Pinot Grigio
Castillo Rum	Devil's Backbone Vienna Lager - \$6	Pinot Noir
Inver House Scotch	Blue Mountain Full Nelson - \$6	Cotes Du Rhone
Va Gentleman Bourbon	Starr Hill Northern Lights - \$6	
Two Fingers Tequila	Bold Rock Cider - \$6	
	Becks NA - \$6	
		See full wine list for upgrade options Guests may bring in their own bottles of wine at a \$22 per 750ml bottle charge plus 11.3% tax and 20% service charge.

Call Bar

Liquor - \$9.00 per drink
Absolut Vodka
Tanqueray Gin
Bacardi Rum
Cutty Sark Scotch
Jack Daniels Bourbon
Jose Cuervo Tequila

Premium Bar

Liquor - \$11.00 per drink
Ketel One Vodka
Bombay Sapphire Gin
Mount Gay Rum
Dewars
Makers Mark Bourbon
1800 Tequila

Specialty Cocktails - \$9.00+ per drink
Bloody Mary - \$7
Bloody Mary Bar - \$12 per person
Mimosa - \$7
Mimosa Bar - \$12 per person
Mocktail Bar - \$150+

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Cash Bar Options

House Bar

Liquor - \$10 per drink	Beer	Wine - \$29 per bottle
Pinnacle Vodka	Budweiser - \$6	Avalon, Chardonnay
Seagram's Gin	Bud Light - \$6	Villaggio, Pinot Grigio
Castillo Rum	Devil's Backbone Vienna Lager - \$8	EOS, Pinot Noir
Inver House Scotch	Blue Mountain Full Nelson - \$8	Les Dauphins, Cotes Du Rhone
Va Gentleman Bourbon	Starr Hill Northern Lights - \$8	
Montezuma Tequila	Bold Rock Cider - \$8	
	Becks NA - \$8	
		See full wine list for upgrade options

Call Bar

Liquor - \$12.00 per drink
Absolut Vodka
Tanqueray Gin
Bacardi Rum
Cutty Sark Scotch
Jack Daniels Bourbon
Jose Cuervo Tequila

Specialty Cocktails - \$10.00+ per drink
Bloody Mary - \$12
Bloody Mary Bar - \$14 per person
Mimosa - \$12
Mimosa Bar - \$14 per person
Mocktail Bar - \$200+

Premium Bar

Liquor - \$14 per drink
Ketel One Vodka
Bombay Sapphire Gin
Mount Gay Rum
Johnny Walker Red Scotch
Makers Mark Bourbon
1800 Tequila

The Club can provide drink tickets to be available to purchase throughout your event. Tickets may also be pre-purchased and added to your final invoice. Tickets will be available 30 minutes prior to the start of the event. The Club is not responsible for lost or stolen tickets.

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