

Special Events, Meetings & Conferences

Menus

Sweet Briar College Catering
and
The Florence Elston Inn & Conference Center

Menus
A la Carte Items
Beverages

Sweet Briar Roast Regular and Decaffeinated Coffee.....	\$16.00 per gallon
Hot Tea	\$10.00 per gallon
Selection of Chilled Juices:	
(Orange, Apple, or Cranberry).....	\$12.00 per gallon
Assorted Soft Drinks.....	\$1.95 per person
Bottled Water	\$1.95 per bottle
Lemonade.....	\$2.75 per bottle
Iced Tea	\$10.00 per gallon
Single replenishment.....	\$1.25 per person
Full Day Beverage Service	\$3.95 per person
Half Day Beverage Service	\$2.95 per person

*Continual beverage service includes water, coffee, decaf, and iced tea.

Breakfast Items

English Muffins.....	\$21.00 per dozen
Granola Bars	\$18.00 per dozen
Sausage, Egg, & Cheese on a New York Style Bagel	\$4.95 each
Assorted Breakfast Cereals (with milk).....	\$2.95 per person
Whole Fruit	\$1.50 per piece
Assorted Yogurts.....	\$1.95 each

Baked Items

Sweet Briar Donuts	\$13.50 per dozen
Large Assorted Muffins	\$11.00 per dozen
Assorted Pastries	\$11.00 per dozen
Fruit Breads:	
Old Fashion Pound Cake, Lemon Poppyseed,	
Orange Ginger Spice.....	\$16.00 per dozen
New York Style Bagels with Regular & Light Cream Cheese	\$16.00 per dozen
Croissants.....	\$12.00 per dozen
Scones	\$18.00 per dozen
Warm Glazed Cinnamon Roll.....	\$13.50 per dozen

Afternoon Break Items

Jumbo Fresh Baked Cookies.....	\$8.00 per dozen
Fresh Baked Brownies	\$8.00 per dozen
Lemon Bars	\$8.00 per dozen
Hot Soft Pretzels with Yellow Mustard.....	\$2.50 each
Tortilla Chips and Salsa	\$16.00 per order
Potato Chips and Dip	\$16.00 per order

Platters

Small Serves Approximately 25 People, Large Serves 45 -50 People.

	<i>Small</i>	<i>Large</i>
Fresh Vegetable Tray with Dip and Crackers	\$30	\$45
Fruit Tray with Dip	\$35	\$55
Cheese Cube Tray with Crackers	\$25	\$40
Domestic Cheese Tray with Crackers	\$40	\$65
Assorted International and Domestic Cheese	\$45	\$75
Fresh Fruit and Domestic Cheese Tray with Crackers	\$50	\$75
Fresh Fruit and Assorted International and Domestic Cheeses	\$65	\$85
Deli Tray - Sliced Deli Meats and Cheeses, White and Wheat Bread, and Condiments – Small serves 15 – 18, Large serves approximately 30.	\$45	\$70

Breakfast Options

This is only a sampling of our offerings. Our chef can customize a special menu for your event. Prices are subject to change due to market conditions. Estimates are guaranteed for 30 days.

Express Continental Breakfast

Fresh Fruit
Bagels or Danishes
Orange Juice, Sweet Briar Roast Regular
and Decaffeinated Coffee,
Hot Tea and Water

\$6.95 per person

Full Continental Breakfast

Fresh Fruit
Biscuits and Danishes
Sausage Links and Scrambled Eggs
Orange Juice, Sweet Briar Roast Regular
and Decaffeinated Coffee,
Hot Tea and Water

\$8.95 per person

Standard Breakfast Buffet

Assorted Pastries and Biscuits
Fresh Fruit with Yogurt Dip
Scrambled Eggs
Bacon or Sausage
Hash Browned Potatoes
Orange Juice, Sweet Briar Roast Regular and Decaffeinated Coffee,
Hot Tea and Water

\$12.95 per person

Boxed Lunches

All boxed lunches come with a sandwich, 2 sides, dessert, and either bottled water or assorted sodas. Sweet Briar Catering proudly serves Boar's Head Meats and Cheeses for all boxed lunch selections. Vegetarian options available upon request. Limit 2 sandwich choices. \$12.95 per person

Choice of Meat and Cheese

Sliced Ham and Swiss
Roasted Chicken and Monterey Jack
Roast Beef and Cheddar
Sweet Briar's Chicken Salad

Choice of Bread

Kaiser Roll
Sourdough Bread
Multigrain Bread
Tortilla Wrap

Choice of 2 Sides

Potato Chips
Macaroni Salad
Potato Salad
Fruit Salad
Coleslaw

Dessert Options

Assorted Cookies
Brownie

Buffet Options

(Add \$2.00 per person for modified buffet.)

Salad Buffet

Romaine, Mixed Baby Greens and Spinach
Two Salad Dressings
An Array of Fresh Toppings to include:
Cucumbers, Carrots, Tomatoes, Olives,
Cheddar Cheese, Julienne Turkey,
Chopped Eggs, Bacon, Broccoli Florets,
Croutons

Choice of 2 Additional Salads

Mushroom and Artichoke Heart Salad
Creamy Celery Seed Cole Slaw
Chunky Chicken Salad
New Potato Salad with Marinated Onions
Macaroni Salad with Tuna Fish
Fruit Salad
Dinner Rolls with Butter

Chef's Choice Desserts
Sweet Briar Roast Regular and
Decaffeinated Coffee, Tea and Water
\$16.95 per person

Deli Buffet

Roast Beef, Roasted Chicken and Ham
Swiss, Monterey Jack, and Cheddar
Cheeses
Lettuce, Tomatoes, Onions, and Pickle
Spears
Mayonnaise and Mustard
Kaiser Rolls

Choice of 1 Salad:

Fresh Fruit Salad
Tossed Garden Salad with 2 Dressings
Pasta Salad
Deli Style Potato Salad
Cole Slaw

Potato Chips and Assorted Desserts
Sweet Briar Roast Regular and
Decaffeinated Coffee, Tea and Water
\$14.95 per person

Hot Buffets

(Add \$2.00 per person for modified buffet.)

Salad - choice of one

Garden Salad
Spinach Salad
Caesar Salad
Broccoli and Bacon Salad

Entrées

Hot Sliced Roast Beef with Brown Sauce
Hot Sliced Turkey with Light Velouté Sauce
Hot Roast Pork with Mango Plum Glaze
Meat Lasagna
Penne in Vodka Sauce
Center Cut Pork Chops
Salmon en Croute
Chicken Chesapeake
Farfalle Pasta Carbonara with Asparagus

Starch – choice of one

Rice Pilaf
Pasta Alfredo
Rice and Gravy
Garlic Mashed Potatoes
Wild Rice
Duchess Potatoes
Roasted Red Bliss Potatoes

Vegetables – choice of two

Steamed Fresh Asparagus
Steamed Broccoli
French Green Beans
Buttered Corn Vegetable Mélange
Honey Glazed Carrots
Squash Medley
California Blend
Steamed Broccoli

House Rolls, Butter, Chef's Choice Dessert
Sweet Briar Roast Regular and Decaffeinated Coffee, Tea and Water

One Entree: \$12.95 per person
Two Entrees: \$14.95 per person
Three Entrees: \$16.95 per person
Soup may be added for an additional \$2.00 per person.

Italian Buffet

(Add \$2.00 per person for modified buffet.)

Fresh Tossed Caesar Salad or
Fresh Mozzarella & Beefsteak Tomato Salad
with Basil Vinaigrette Dressing.
Tri-Colored Tortellini Carbonara,
Chicken Portabella,
Balsamic Roasted Vegetable Ratatouie, Garlic Bread
Tiramisu or Cannolis
Sweet Briar Roast Regular and Decaffeinated Coffee,
Tea and Water

\$15.95 per person

All American BBQ

(Add \$2.00 per person for modified buffet.)

Choice of 2 Entrées

Char-grilled Hamburgers with Kaiser Rolls
All Beef Hot Dogs and Buns
B.B.Q. Chicken Breast

Choice of 2 Salads

Tossed Garden Salad with 2 Dressings

Country Potato Salad,
Cole Slaw, or Fresh Fruit Salad

Fresh Corn on the Cob or Texas Baked Beans

Potato Chips
Mustard, Ketchup, Lettuce, Tomato,
Sliced Onion, & Sliced Cheeses,
Pickle Spears
Apple Pie
Lemonade, Iced Tea, and Water

\$12.95 per person

Bedford Buffet

(Add \$2.00 per person for modified buffet.)

Salads – choice of one

Mixed Greens Salad with Balsamic Vinaigrette Dressing

Spinach Salad with Honey Mustard Dressing

Fresh Fruit Salad

Marinated Mushroom Salad

Broccoli and Bacon Salad

Vegetables – choice of two

Vegetable Mélange

Honey Glazed Carrots

Squash Medley

California Blend

Steamed Broccoli

Cauliflower Au Gratin

Starches – choice of two

Wild Rice with Raisins

Garlic Mashed Potatoes

Roasted Red Bliss Potatoes

Pasta Alfredo

Rice Pilaf

Cauliflower Au Gratin

Twice Baked Potatoes

Mashed Sweet Potatoes

Entrees- choice of two

Beef Tender Shoulder with Brown Sauce

Pork Picatta with Lemon and Capers

Chicken Marsala with Mushrooms

Prime Rib of Beef

Fettuccini Alfredo with Blackened Shrimp

Fresh Baked Rolls

Choice of Two Desserts

\$19.50 per person

Seated Meals

Lighter Meals

Served with Potato Chips and Pickle Spear, Water, Iced Tea or Coffee

Traditional Fresh Turkey Club

The Classic Triple Decker, Sliced Turkey Breast
Tomatoes, Lettuce and Bacon
\$13.95 per person

Chicken Salad Sandwich

Choice of White, Whole Wheat or Rye Bread,
Garnished with Pickles and Olives, Crisp Lettuce and Tomato
\$10.95 per person

Crab Cake Sandwich

Our Famous Jumbo Lump Crab Cake
Pan Seared and Served on a Fresh Baked Sour Dough Roll with Cocktail & Tartar Sauces,
Beefsteak Tomato Slice and Crisp Lettuce.
\$14.95 per person

Caesar Salad

Our Traditional Caesar Salad

-With Parmesan Crusted Grilled Chicken Breast
\$14.95 per person

-With a Seared House-Made Crab Cake
\$16.95 per person

-With Grilled Chicken and Avocado
\$14.95 per person

Dinners

Entrée prices include: Fresh baked rolls, salad, entrée with appropriate sides, dessert, coffee, decaf, tea and water.

Salads

(Select One)

Fresh Tossed Greens with Raspberry Vinaigrette Dressing

Fresh Fruit Medley

Mixed Field Greens with Mandarin Oranges, Walnuts and Balsamic Vinaigrette Dressing

Classic Caesar with Freshly Grated Parmesan Cheese

Freshly Tossed Mesclun Salad with Choice of Caesar Vinaigrette or Raspberry Vinaigrette

Spinach Salad with Mushrooms and French Dressing

Entrées

Chicken Marsala

Boneless Chicken Breast, Sautéed with Italian Marsala Wine, Mushrooms and a

Rich Chicken Veloute

\$18.95 per person

Chicken Piccata

Boneless Breast of Chicken Lightly Seasoned and Finished with Lemon,

Capers and White Wine Sauce

\$18.95 per person

Filet Mignon

A Charbroiled Center Cut Filet, with a Ragout of Wild Mushrooms, Red Onion

Marmalade, and a Sun Dried

Tomato Bordelaise Sauce

8 oz.: \$26.95 per person

Shrimp & Jumbo Lump Crabmeat

Two Jumbo Shrimp Overstuffed with our Perfectly Seasoned Jumbo Lump

Crab Mixture and Baked

\$29.95 per person

Roast Prime Rib of Beef - au Jus

Served with Horseradish Mousse

\$24.95

Grilled Red Snapper

Perfectly Broiled with Mediterranean Seasonings and Topped with Tropical

Papaya and Mango Chutney

\$25.95 per person

Center Cut Rib Pork Chops

Grilled Center-Cut Pork Chops Served with Caramelized Onions and Sautéed

Wild Mushrooms with a Jack Daniels

Demi-Glaze Sauce

\$21.95 per person

Portabella Napoleon

Charbroiled Portabella Mushroom

Filled with Grilled Garden Vegetables

Layered with Goat Cheese, Enriched

with a Balsamic Reduction and Pesto

Vinaigrette.

\$21.95 per person

Assorted Vegetable Ravioli

Sun Dried Tomato Raviolis and Spinach

Raviolis, poach and Served over Grilled

Vegetables and Served with a Light

Chardonnay Sauce.

\$15.95 per person

Reception Options

Hot Hors d' Oeuvres

Serves 20-40 people

- Pineapple Chicken Brochettes glazed with Teriyaki Sauce -- \$120
- Vegetarian Spring Rolls with Ponzu Dipping Sauce -- \$130
- Scallops Wrapped in Bacon -- \$150
- Mini Crab Cakes with Red Pepper Aioli -
- \$200
- Cocktail Lamb Chops with Apricot and Mint Chutney -- \$220
- Swedish, Italian, or Sweet & Sour Meatballs -- \$100

Hot Hors d' Oeuvres

Per Dozen

- Stuffed Mushroom Caps with Sausage --
\$14.25
- Petite Quiche Lorraine -- \$14.25
- Smithfield Ham Biscuits with Honey Mustard -- \$14.50
- Coconut Chicken -- \$16.75
- Meat Empanadas -- \$16.75
- Fried Chicken Tenders with Honey Mustard -- \$19.25
- Black Bean Spring Roll -- \$19.75
- Crabmeat Stuffed Mushroom -- \$21.75
- Coconut Shrimp -- \$24.00

Hot Dips

Served with Basket of Croustades and Crackers

Serves 50 – 75 people.

- Confetti (Cheese, Chopped Bacon, Green peas and Peppers) -- \$65.00
- Crab Dip -- \$120.00
- Spinach Dip -- \$80.00
- Artichoke Dip -- \$80.00
- Shrimp and Fresh Herbs -- \$85.00
- Blue Cheese and Herb -- \$65.00

Cold Hors d' Oeuvres

Serves 20-40 people

- Shrimp Cocktail -- \$150
- Snow Crab Claws with Remoulade --
\$140
- Mexican Seven Layer Dip (with Corn Tortilla Chips) -- \$120
- Jerk Chicken Triangles served with Mango Chutney -- \$128
- Oysters on the Half Shell -- \$100
- Melon and Asparagus Wrapped with Prosciutto -- \$100
- Red Pepper and Mozzarella Crostini with Pesto -- \$100
- Chocolate Covered Strawberries --
\$80.00

Carved Meats

Please note the number served by each item

Oven Basted Turkey

Serves 40

Served with Natural Sauce, Mayonnaise,
Cranberry Chutney, and a Basket of Silver Dollar Rolls
\$185.00

Roasted Tenderloin of Beef Au Poivre

Serves 20-25

Roasted Sweet Peppers, Béarnaise Sauce,
Creamy Horseradish,
and a Basket of Silver Dollar Rolls
\$225.00

Herb Crusted Prime Rib of Beef

Serves 25-30

Served with Horseradish Mouss,
Rosemary Infused Au Jus,
and a Basket of Silver Dollar Rolls
\$240.00

Roasted Pork Loin

Serves 40

Seasoned with Rosemary and Sage,
Apple Chutney, Pork Demi Glaze, and a
Basket of Silver Dollar Rolls
\$185.00

Virginia Country Ham

Serves 50 Guests

Served with Cranberry Chutney,
Mayonnaise, Pineapple Black Cherry Glaze,
Honey Mustard, and Silver Dollar Rolls
\$295.00

Presentation Stations

There is a minimum of 50 guests for each of the following set-ups.

Caesar Salad Bar

Romaine Lettuce, Parmesan Cheese, Croutons, Grilled Shrimp, Grilled Chicken Breast, Sliced Mushrooms, Chopped Bacon, Caesar Dressing. Served with a basket of Garlic Bread.

\$3.50 per person

Pasta Al Minuto

Cheese Tortellini, Tri-Color Bowtie and Penne Pastas Tossed to Order with Choice of Roasted Garlic Alfredo or Classic Pommedori Sauce, Dusted with Asiago and Parmesan Cheeses. Served with Garlic Bread.

\$7.95 per person

Crab Cake/Shrimp Station

Jumbo Lump Crabmeat Moistened with Glenton's Signature Blend of Herbs and Seasonings Seared to Order and Served with Sun dried Tomato Caulis and Fresh Lemon Crowns Shrimp Scampi over White Rice.

\$8.95 per person

Seafood Presentations

Prices are per piece and are subject to change due to market price.

Shrimp Cocktail

(2.5 lb. Minimum Order)

Medium (31/40 cooked per pound) -- \$1.25

Jumbo (21/25 cooked count per pound) -- \$1.75

Colossal (16/20 cooked count per pound) -- \$2.25

Salmon

Serves 50 - 75 people.

House Smoked Salmon with Black and Red Caviar -- \$130.00

House Smoked Salmon Tartar -- \$110.00

Served with chopped onions, hard boiled eggs, capers, and cream cheese.

Oysters

Based on market price and availability.

Prices listed below are approximations and are subject to change.

Oysters on the Half Shell -- \$1.30

Oysters Goodwill - Spinach, Bacon and Bread Crumbs -- \$1.95

Oysters Chesapeake - Crabmeat, Spinach and Parmesan Cheese -- \$2.15

