

Garth Newel Music Center
Catering Menus

Hors d'œuvres 2 - 3

Attendant Stations 4

Carving Stations 5

Dessert Stations 5

Reception/Dinner Buffets 6 - 7

Reception/Dinner Buffet Desserts 8

Dinner Banquets 8

Barbecue Menu 9

Lunch Banquets 10

Deli Lunch Table 11

Please add a 5% sales tax to menu prices.

Hors d'oeuvres

\$18.00 a dozen

- Boursin Stuffed Cherry Tomato
- Mini-Herb Biscuit with Virginia Ham
- Steamed New Potato with Crème Fraiche and Chives
- Marinated Eggplant & Kalamata Olive on Pita Triangle

- Chicken Tenderloin with Gold Fever Dip
- Spinach filled Pastries (Spanikopita)
- Assorted Baked Mini-Quiches
- Stuffed Mushroom Cap: Choice of Spinach, Goat Cheese or Garden Herb
- Country Sage Sausage Palmier
- Battered Mozzarella with Roasted Tomato Coulis

\$30.00 a dozen

- Smoked Salmon Canapé with Cucumber and Dill
- Belgian endive with Blue Cheese and Spiced Walnut
- Asparagus Spear wrapped in Prosciutto Ham
- Deviled Trout on Brown Bread with Granny Smith Apples
- Seared Beef Carpaccio with Arugula Pesto

- Mini Beef or Chicken Wellington with Tarragon Sauce
- Crisp Potato Pancake with Sour Cream, Smoked Bacon and Snipped Chives
- Vegetarian Spring roll with Soy-Maple Dip
- Artichoke Fritter with Lemon-Dill Yogurt Dip
- Wild Mushroom and Fontina Galette

Assorted Bruschetta

\$30.00 per dozen

Chef's Selection of Assorted Toppings on Bread Brushed with Extra Virgin Olive Oil and Fresh Garlic. (Toppings include Tomato-Basil; Shrimp & Sun dried Tomato, Italian Sausage & Roasted Peppers)

Jumbo Shrimp Cocktail

\$30.00 per dozen

Gulf Shrimp Poached in Court Bouillon, cleaned and seasoned with Old Bay. Served chilled with Fresh Lemon and Classic Cocktail Sauce

Mini Crab Cake

\$36.00 per dozen

All Natural Blue crab blended with Imperial Sauce : Sautéed in Butter and finished with Lemon, served on Sourdough Toast with Red Pepper Rémoulade

Grilled Lollipop Lamb Chop

\$36.00 per dozen

Petite Rib Chop perfumed with Garlic and Herbs,
Grilled and Finished with Jalapeno Orange Glaze

Coconut Fried Shrimp

\$36.00 per dozen

Beer Battered and Rolled in Coconut; Deep Fried until Golden and Served with Pineapple-Lime
Dipping Sauce

Fresh Garden Vegetable Crudités with Two Dips and Baked Pita Chips (Hummus, Roasted
Eggplant, Buttermilk Dill, Spinach-Artichoke)

Small Display	serves 25	\$55.00
Medium Display	serves 50	\$100.00
Large Display	serves 100	\$210.00

Artisan, Domestic and Imported Cheeses garnished with Fresh Fruit, Sliced Baguettes and
Water Crackers

Small Display	serves 25	\$70.00
Medium Display	serves 50	\$130.00
Large Display	serves 100	\$270.00

Fresh Fruit Display with Honey-Poppy Seed and Ginger-Yogurt Dips

Small Display	serves 25	\$75.00
Medium Display	serves 50	\$150.00
Large Display	serves 100	\$310.00

Smoked Salmon served with Brown Bread, Capers, Red Onion and Hard Cooked Eggs
\$10.00 per person (10 person minimum)

Add Smoked Mussels, Shrimp or Bay Scallops for an additional \$5.00 per person

Decorated Whole Poached Atlantic Salmon coated in Aspic and displayed on a mirror with
Dill Cucumber Relish, Fresh Lemon and Watercress Sauce accompanied by Rye Toast Points
\$180.00 per Salmon (serves~25)

*Add Poached Farm-Raised Scallops, Mussels, or Shrimp for an additional \$4.00 per person for
each item*

Attendant Stations

Yukon Gold Mashed Potato Bar

\$5.00 per person

A creamy potato puree served in a Martini Glass with an array of toppings, cheeses and seasonings—goes great with a carving station!! Allow your guests to customize their own side dish and add a touch of elegance to this favorite.

Pasta Stations

A Selection of Pastas, Sauces, Fillings and Condiments prepared to order for each guest by one of our chefs

Basic Pasta Station Ingredients

\$8.00 per person

Mushrooms, Broccoli, Red Onion, Sweet Peppers, Carrots, Cauliflower, Spinach, Plum Tomatoes, Zucchini, Parmesan Cheese, Honey Ham, Grilled Chicken, Ripe Olives, Chopped Garlic

Sauces: Marinara Sauce, Alfredo Sauce, Basil Pesto

Gourmet Pasta Station Ingredients

\$12.00 per person

Rock Shrimp, Bay Scallops, Baby Clams, Pancetta, Hot Sausage, Exotic Mushrooms, Baby Spinach, Broccoli Rabe, Grape Tomatoes, Roasted Baby Eggplant, Gorgonzola, Baby Mozzarella, Asiago Cheese, Pine Nuts, Marinated Olives, Roasted Garlic

Sauces: Herbed Tomato Coulis, Brandied Lobster, Basil Alfredo, Walnut-Arugula Pesto

Caesar Salad Station

\$5.00 per person

Fresh Romaine, Garlic Croutons, Parmesan cheese and House Made Dressing, Presented with a Selection of Garlic Bread, Ciabatta Rolls and Focaccio

Tossed Green Salad Bar

\$5.00 per person

Fresh Greens with Assorted Salad Vegetables, Crunchy Toppings and Dressings, presented with a selection of Garlic Bread, Ciabatta Rolls, and Focaccio

Caesar Salad/Tossed Green Salad Station Combo

\$9.00 per person

Stir Fried Vegetables

\$6.00 per person

An array of Farm Fresh Domestic and Asian Vegetables Wok Fried in Peanut Oil and finished with Ginger Soy Glaze and served with Steamed Rice

Add \$3.00 per item for chicken, shrimp or beef tenderloin

Carving Stations

Honey Bourbon Glazed Honey Ham (serves 40) **\$5.00 per person**
With Mini-Croissants, Freshly Baked Rolls, Sweet Potato Biscuits, Herb Mayonnaise, Dijon Mustard and Chow-Chow

Cajun Fried Turkey Breast (serves 15) **\$6.00 per person**
With Mayonnaise, Dijon Mustard, Cranberry ketchup, Mini-Croissants, Freshly Baked Rolls, Sweet Potato Biscuits

Top round of Beef au jus (serves 50) **\$7.00 per person**
With Tarragon Mayonnaise, Horseradish Chantilly, Dijon Mustard, Freshly Baked Rolls, Ciabatta, and Mini-Croissants

Tenderloin of Beef (serves 10) **\$20.00 per person**
Served with Béarnaise Sauce, Dijon Mustard, Horseradish Chantilly, Mayonnaise, Freshly Baked Rolls, Ciabatta, and Mini-Croissant

Dessert Stations

Chocolate Fondue **\$7.00 per person**
Melted Dark and White Chocolate with Fresh Berries, Wedges of Fresh Fruit, and Pound Cake

Pastry Table **\$7.50 per person**
Assortment of Mini Éclairs, Cream Puffs, Napoleons, Chocolate Mousse Cups, Tortes and Mini Tarts

Ice Cream Sundae Bar **\$6.50 per person**
Vanilla, Chocolate and Strawberry Ice Cream with Assorted Sauces, Cookie Crumbs, Nuts, Sprinkles, Candies, Whipped Cream and Cherries

Reception Buffets

Reception Buffet Tier I

\$20 per person

Salads (Choice of Two)

- Fresh Mixed Greens with House made Dressings
- Caesar Salad with Garlic Croutons, Parmesan Cheese and Classic Caesar Dressing
- Sliced Hot House Tomatoes with Basil Chiffonade and Extra Virgin Olive Oil
- Redskin Potato Salad with Fresh Dill
- Caprese Style Pasta Salad
- Creamy Cole Slaw

Entrees (Choice of Two)

- Buttermilk Fried Chicken
- Baked Meatloaf with Bleu Cheese and Red Wine Sauce
- Broiled Flounder with Lemon-Lime Beurre Blanc
- On a bed of Julienne Vegetables
- Three Cheese Lasagna with Roasted Veggies, Spinach and Roasted Tomato Coulis
- Roast Pork Loin with Applejack Sauce and Bread Stuffing
- Yankee Pot Roast with Horseradish Au Jus

Includes two sides

Reception Buffet Tier II

\$23 per person

Salads (Choice of Two)

- Roasted Sweet Potatoes with Pecans and Maple Soy
- Penne Pasta with Dill Cucumber Ranch and Baby Shrimp
- Baby Spinach with Golden Apples, Toasted Walnuts,
- Bleu Cheese and Sherry Vinaigrette
- Roasted Vegetables with Reduced Balsamic and Goat's Cheese
- Harrisa Spiced Tuna Nicoise Salad
- Asian Chicken Salad with Mixed Greens, Crisp Wontons
- Toasted Almonds and Fresh Scallions

Entrees (Choice of Two)

- Grilled Breast of Chicken with Strawberry Barbeque Sauce
- Fillet of Salmon with Creamy Mushrooms and Leeks
- Beef Tips with Sun-dried Tomato, Basil, and Pine Nuts
- Sesame Stir-fry shrimp and Scallops with Orange- Ginger Sauce
- Smoked Pork Chop with Golden Raisin Grape Sauce
- Bucatini Pasta with Roasted Tomato, Olive Pesto, and Feta Cheese

Includes two sides

Reception Buffet Tier III

\$25 per person

Salads (Choice of two)

- Basque Style Marinated Mushrooms
- Butter Lettuce with Mango, English Cucumbers and Artichoke Hearts
- Banana Fingerling Potatoes with Truffle Vinaigrette
- Curried Crab Cole Slaw
- Thai Style Duck and Bowtie Pasta Salad
- Radicchio cups filled with Baby Arugula, Spinach, Mandarin Oranges, Goat's Cheese and Toasted Hazelnut Dressing

Entrees (Choice of two)

- Sautéed Breast of Chicken Marsala
- Broiled Orange Roughy with Lump Crab, Capers and Grape Tomatoes
- Sliced London Broil with Sherry Mushroom Sauce
- Grilled Pork Ribeye with Bleu Cheese, Pears and Walnut Butter
- Seafood Medley, Newberg Style
- Tri-Colored Tortellini with Baby Peas, Smoked Gouda, Porcini and White Wine Sauce

Includes two sides

Reception Buffet Side Dishes

- Rosemary Roasted Red Skin Potatoes,
- Hazelnut Scented Basmati Rice
- Herb Buttered Noodles
- Yukon Gold Mashed Potatoes with Chive Oil
- Wild Rice Pilaf
- Pommés Rissolé
- Gratin Dauphinois

- Green Beans with Virginia Peanuts
- Honey Poppy Seed Carrots
- Roasted Root Vegetables
- Asparagus with Sesame
- Braised Ratatouille
- Baby Peas with Sautéed Mushrooms
- Steamed Broccoli with Red Onion Confit
- Cauliflower with Parmesan Crumbs

Reception Buffet Dessert Selections

Tier 1 Menu; select one

Tier 2 & 3 Menu; select two

- Layered Cakes with Butter Cream Icing
- Warm Bread Pudding with Bourbon Vanilla Sauce
- Seasonal Fruit Pie with Chantilly Cream & Deep-dish pies
- Plain or flavored NY Style Cheesecake
- Sliced Pound Cake with Seasonal Fruit
- Southern Biscuit Topped Cobbler
- Dark or White Chocolate Mousse
- Cinnamon Crème Caramel

Dinner Banquet

Choose Options 1, 2 or 3

Option 1: \$28.00 per person - This option allows you to choose three (3) courses from the dinner menu.

Choice of one: soup or salad, entree item, and plated dessert

Option 2: \$38.00 per person - This option allows you to choose four (4) courses from the dinner menu.

Choice of one: Hot or cold appetizer, soup or salad, entrée item and plated dessert.

Option 3: \$48.00 per person - This option allows you to choose five (5) selections from the catering menu.

Choice of one: appetizer, soup, salad, entrée and plated dessert.

Each option includes fresh rolls, breads, water, coffee and tea service. (Iced Tea and Lemonade are also available upon request)

Shared entrée item plates and split menus are available for an additional cost; please review our buffet and reception menus for other dinner service options.

Barbecue Menu

\$18.00 per person

(Minimum requirement of 30 people for outdoor grilling)

Side dishes (Choice of two)

- Dill Redskin Potato Salad
- Old Fashion Creamy Coleslaw
- Roasted Corn-Black Bean Salad with Mango, Jalapeno, Cilantro and Lime
- Mixed Green Salad with Tomatoes, Cucumber, Red Onions and Radish
- Romaine Hearts with Garlic Croutons, Parmesan and Caesar Dressing
- Caprese Style Pasta Salad with Fresh Basil
- Spicy Baked Beans with Hickory Smoked Bacon
- Idaho Baked Potato with Sour Cream and Snipped Chives
- Marinated Vegetables Medley (can be served warm or chilled)

Entrée (Choice of one)

- Pulled Carolina Style Pork with Marinated Cabbage and Soft Rolls
- Mango Habenero Vegetable & Tofu Skewers (2 each)
- Lemon Garlic Chicken Quarters
- Grilled Top Sirloin with Charred Onions and Peppers
- Sweet and Sticky Barbecued Chicken Breast
- Grilled Atlantic Salmon Fillet (Choose one of these styles: Teriyaki, Cajun or Natural)

- Fresh Assorted Bread, Cornbread and Rolls
- Appropriate Sauces and Condiments
- Cookies, Brownies, and Watermelon for Dessert
- Iced Tea and Lemonade

Add a second entrée for an additional \$3.00 per person

Lunch Banquet A la Carte

Let our professional staff help you choose the perfect menu from our choice of starters, soups and salads.

Starters

\$4.00

- Vine Ripened Tomatoes with Mozzarella Cheese, Fresh Basil and Balsamic Vinaigrette
- Jumbo Shrimp Cocktail with Marinated Cucumbers, Cocktail Sauce and Lemon
- Buffalo Carpaccio with Dijon Mustard Aioli and Blue Cheese Crackers
- Fresh Melon with Smithfield Ham and Lime Sabayon
- Country Style Pate with Bread and Butter pickles, Pommerey Mustard and Sourdough bread
- Phyllo Tart of Mushroom and Goat Cheese
- Crab and Corn Cake with Roasted Red Pepper Remoulade (Add \$2.00)

Soups

\$5.50

- Chef's Soup of the Day (Seasonal)
- Gin Scented Roasted Tomato Bisque with Sweet Marjoram Cream
- Five-Onion Soup with Gruyere Cheese Croutons
- Creamy Mushroom Bisque with Country Ham OR Toasted Walnuts
- Minestrone with White Beans and Shaved Parmesan
- Potato-Leek with Chive Oil (served warm or chilled)
- Grilled Vegetable Gazpacho (served chilled)

Salads

\$5.00

- Garth Newel Cesar Salad - Crisp romaine tossed with our own creamy dressing, parmesan cheese, garlic croutons and roasted vegetables
- House - Fresh mixed greens, grape tomatoes, cucumbers, marinated red onions, julienne carrot and micro greens dressed with Symphony Vinaigrette
- Dunn's Gap - Wedge of Bibb lettuce with Cucumber, Tomato and Mimosa Dressing
- Route 220 - Baby Spinach with Red Onion, Sliced Mushroom, Orange Segments, Flatbread Crouton and Sesame – Tamarind Dressing

**Add Hanger Steak, Roasted Chicken or Spiced Shrimp for an additional cost*

** Entrée size salads available*

Deli Lunch Table

\$15.00 per person

Soup of the Day: Our Chef's offering of Fresh ingredients

Fresh Mixed Greens with Assorted Dressings

Creamy Cole Slaw

Dill Redskin Potato Salad

Sliced Roast Turkey, Honey Ham, and Roast Beef**

Swiss and Cheddar Cheese**

Leaf Lettuce, Red onion, Ripe Tomatoes, Dill Pickle Spears

Mayo, Mustard, Horseradish & Thousand Island Dressing

Assorted Breads, Kaiser Rolls & Baguette

Homemade Cookies & Brownies

Iced Tea and Lemonade

***Other varieties of meats and cheeses may be substituted or added if desired*