

GARTH NEWEL ENTERPRISES, LLC

DINNER OPTONS & PRICING

The Barbecue Buffet

22 per person (100+)
24 per person (50-100)
26 per person (under 50)

Includes pulled pork sandwiches with coleslaw, side item & cookies and brownies.
Ice Tea & Lemonade. Also includes disposable flatware, plates, cups and napkins.

SILVER OPTION (Buffet or Plated)

32 per person

Choice of: (1) passed hors d'oeuvre, (1) entrée (Premium selection), (2) side items,
(1) dessert, Coffee & Tea

GOLD OPTION (Buffet or Plated)

42 per person

Choice of: (2) passed hors d'oeuvres, (1) Soup, (1) Salad (1) entrée (Premium selection),
(1) Vegetable/Starch, (1) dessert, Coffee & Tea

PLATINUM OPTION (Buffet or Plated)

52 per person

Choice of: (2) passed hors d'oeuvres (1) cheese & fruit platter, (1) Soup, (1) Salad (1) entrée
(Premium+ selection), (1) Vegetable/Starch, (1) dessert, Coffee & Tea

Plated dinners for groups of 96 or less are available for the Silver, Gold & Platinum Options for an additional \$5.00 per person.

Additional entrées can be added

6 each

Additional sides or salads can be added

4 each

Starter Options

8 each

- Crab Cake with Spring Greens and Chive Buerre Blanc Drizzled with Truffle Oil & Micro Greens
- Exotic Mushroom Puff Pastry Tart, Asiago and Roasted Tomato Broth
- Roasted Corn Risotto Cakes with Black Bean Salsa and lime Chili Crème Fraiche over
- Sautéed Shrimp and Andouille Sausage on Crostini with Creole Crème Fraiche
- Seared Tuna with Greek relish of Kalamata, Capers and Feta with Fresh Herbs & Olive Oil
- Spinach and Cornmeal Cake with sautéed Portobello Mushrooms & Marsala Cream

Soup Options

6 each

- Corn Chowder with Basil Pesto
- Creamy Mushroom Bisque with Asiago Herb Crouton
- Potato Leek with Truffle Crème Fraiche and Fresh Chives
- Shrimp and Andouille Sausage Stew
- Shrimp Bisque with a Chive Aioli
- White Bean with Sage and Bacon

Salad/Side Options

5 each

- Asiago and Chive Potato Salad
- Garbanzo Roasted Corn and Red Pepper Salad with Green Onion
- Baby Spinach Salad with Sautéed Pears, Walnuts, Blue Cheese and Balsamic Vinaigrette
- Caprese Salad with Basil, Tomatoes, Mozzarella and Spring Greens with Balsamic drizzle
- Fresh Coleslaw
- House Caesar Salad with Asiago Cheese and Herb Croutons
- Mixed Green Salad with shaved Red Onions, Tomatoes, Cucumbers, Carrots and a Creamy Ranch Dressing
- Pan Fried Gnocchi's with Prosciutto and Peas and Sorrel Crème Fraiche
- Radicchio Frisee Salad with Arugula Spinach Orange Segments and Hazelnut Mint
- Roasted Corn Black Bean Salad with Cilantro and Tomatoes
- Tomato, Mozzarella, Basil Pasta Salad
- White Bean with Roasted Red Pepper Salad with Watercress Pesto

Vegetable and Starch Options

8 each

- Baked Beans with Smoked Bacon
- Baked Pasta with Mozzarella and Tomato Sauce
- Braised Bok Choy and Shitake mushrooms and Soy Ginger Sauce
- Broccoli Rabb with Sorrell Pesto
- Chive Whipped Potatoes
- Creamy Polenta with Goat Cheese
- Green Beans with Orange Butter and Slivered Almonds
- Idaho Baked Potato with Sour Cream and Snipped Chives
- Lentils with Leeks, Carrots and Feta Cheese
- Lightly Sautéed Julienne Vegetables with Fresh Herbs
- Pesto Alfredo Noodles
- Roasted Asparagus with Sweet Whole Grain Mustard Vinaigrette
- Roasted Vegetables with Fresh Herbs and Goat Cheese and Red Pepper Aioli
- Roasted Vegetables with Red Pepper Aioli
- Rosemary new Potatoes with Sun Dried Tomatoes, Kalamata Olives and Feta Cheese
- Sautéed Corn, Peas and Mushrooms
- Steamed Broccoli with Caramelized Red Onions

Entrée (Premium Options)

- Eggplant Parmesan with Fresh Sundried Tomato Pesto 20
- Portobello, Vegetable & Tofu Skewers (2 per person) 20
- Pulled Carolina Style Pork with Marinated Cabbage and Soft Rolls 20
- Lasagna with Mushrooms & Roasted Tomato Coulis 21
- Three Cheese Lasagna with Portobello, Spinach & House made Ricotta Cheese 21
- Vegetable Tortellini with Exotic Mushrooms Spinach & White Wine Cream Sauce 21
- Breast of Chicken with Bacon and Pea Risotto with Goat Cheese Watercress Coulis 25
- Breast of Chicken with Kalamata, Caper feta Vinaigrette 25
- Lemon Garlic Chicken Quarters 25
- Sweet and Spicy Chicken Breasts on Shredded Cilantro Cabbage 25
- Panko crusted Trout with Lemon, Caper Sauce 26
- Pesto Crusted Salmon with Lemon Butter 27
- Pan Roasted Rockfish with Braised Leeks and Lemon Chive Vinaigrette 27
- Grilled Rib Eye Steak with Charred Onions and Peppers and Pesto Butter 27
- Grilled Atlantic Salmon Fillet with Cajun Seasoning and Lemon Butter Sauce 27
- Jumbo Lump Crab Cake with Julienned Vegetables, Crispy Potato Hash or Chive Risotto & a Saffron Beurre Blanc 27
- Shrimp and Scallops Sautéed with Thyme and Exotic mushrooms and Sorel Pesto Cream 27
- Slow Roasted Salmon on Goat Cheese Polenta with Kalamata Olive Caper Tapenade & Roasted Red Pepper Aioli 27

Entrée (Premium+ Options)

- Roasted Pork Tenderloin with Caramelized Shallots and a Port Cranberry Reduction **29**
- Pork Tenderloin with Herb Whipped Potatoes, Sun dried Cherry Apple Chutney & Port Reduction **29**
- Herb Crusted Sea Bass Fava Bean and Potato Puree with Julienned Vegetable Medley **30**
- Roasted Duck Breast with Apple and Pear Marmalade Grand Marnier Cream & Honey-Glazed Root Vegetables **30**
- Herb Crusted Medallions of Beef with Exotic Mushrooms, Asiago Risotto and Red Wine Peppercorn Sauce **30**
- Tenderloin of Beef with Rosemary Demi -Glacé & Fried Leeks **30**
- Peppered Lamb loin with Gorgonzola and Caramelized Onion Potato Gratin with a Porcini Mushroom Demi-Glacé **32**
- Herb Crusted Lamb Loin with Whole Grain Mustard Sauce **32**

Dessert Options

6 each

- Baked Pear Walnut Tart with Caramel Sauce & Maple Ice Cream
- Bourbon Bread Pudding with Chocolate Anglaise
- Bread Pudding with Crème Anglaise
- Chocolate Mousse Cake with Raspberry Coulis a& Vanilla Sauce
- Fresh Baked Cookies & Brownies
- Cranberry Spice Cake with Orange Cherry Relish
- Fresh Fruit Tart with Pastry Cream
- Hazelnut Chocolate Torte with Coffee Anglaise or Grand Marnier Whipped Cream
- Lemon Chess Pie with Raspberry Sauce
- Mixed Berry Shortcake with Vanilla Bean Whipped Cream
- Mocha Crème Brulee with Chocolate Shavings
- Orange Almond Tart with Vanilla Bean Crème Fraiche
- Roasted Strawberry Shortcake with Raspberry Sauce & Whipped Cream

Hors d'oeuvres (Passed or Stationary)

25 per dozen/2 per piece

- Mini Bacon Gruyere Quiche
- Bruschetta with Italian Sausage, Roasted Peppers & Feta
- Steamed New Potatoes with Crème Fraiche and Chives
- Stuffed Mushroom Caps with Feta, Leek and Fresh Herbs

30 per dozen/2.50 per piece

- Asparagus Spears wrapped with Prosciutto
- Baked Feta Spinach Filo Triangles
- Smoked Local Trout on Toast points with Lemon Dill Mayo
- Shrimp and Grit Fritters with Roasted Red Pepper Crème Fraiche

36 per dozen/2 per piece

- Mini Crab Cakes with Chive Sour Cream
- Smoked Salmon served with Toast Points, Capers, Red Onion and Crème Fraiche
- Tuna Tartare on Crispy Wonton with Cucumber Citrus Salsa and Peanut Sauce

Premium Hors d'oeuvres
(Passed or Stationary)

Jumbo Shrimp Cocktail Gulf Shrimp Poached in Court Bouillon, cleaned and seasoned with Old Bay. Served chilled with Fresh Lemon and Classic Cocktail Sauce	42 per dozen/2 per piece
Crab Cake All Natural Blue crab blended with Imperial Sauce: Sautéed in Butter and finished with Lemon, served on Sourdough Toast with Red Pepper Rémoulade	42 per dozen/2 per piece
Grilled Lollipop Lamb Chop Petite Rib Chop perfumed with Garlic and Herbs, Grilled and Finished with Orange Ginger Glaze	48 per dozen/4 per piece
Coconut Fried Shrimp Pineapple-Lime Dipping Sauce	48 per dozen/4 per piece

Stationary Displays

Humus & Pita Chips	35 (serves 25)
Chips & Guacamole	35 (serves 25)
Fresh Garden Vegetable Crudités with Two Dips and Baked Pita Chips (Buttermilk Dill, Spinach-Artichoke) Display	65 (serves 25)
Assorted Fruit & Cheeses with Sliced Baguettes and Water Crackers Display	140 (serves 25)

Stations

Chef fee: \$20 per chef, per hour

Pasta Station	15 per person
Mushrooms, Broccoli, Red Onion, Sweet Peppers, Carrots, Cauliflower, Spinach, Plum Tomatoes, Zucchini, Parmesan Cheese, Honey Ham, Grilled Chicken, Ripe Olives, Chopped Garlic <i>Sauces: Marinara Sauce, Alfredo Sauce, Basil Pesto</i>	
Salad Station (Caesar or Mixed Greens)	6 per person
Carving Stations (Ham, Turkey or Beef)	
Honey Bourbon Glazed Honey Ham	20 per person
With Mini-Croissants, House Baked Rolls, Asiago Chive Biscuits, Herb Mayonnaise, Dijon Mustard	
Cajun Fried Turkey Breast	22 per person
With Mayonnaise, Dijon Mustard, Cranberry ketchup, Asiago Chive Biscuits, Mini-Croissants and House Baked Rolls	
Top Round of Beef, Au Jus	24 per person
With Tarragon Mayonnaise, Horseradish Crème Fraiche, Dijon Mustard, House Baked Rolls, Ciabatta and Mini-Croissants	

Tenderloin of Beef

Served with Béarnaise Sauce, Dijon Mustard, Horseradish Crème Fraiche, Mayonnaise, House Baked Rolls, Ciabatta and Mini-Croissants

30 per person

Dessert Stations

8 per person

Prices do not include taxes (9.3%), rentals, fees, or labor/gratuity. All menu items and prices are subject to change based on availability.

LUNCH BUFFET

\$20.00 per person

Soup of the Day or Mixed Green Salad

Asiago Chive Potato Salad

or

Roasted Corn Black Bean Salad with Cilantro and Tomatoes

Choice of Roast Beef, Ham & Turkey Sandwiches on assorted breads

Homemade Cookies & Brownies

Iced Tea and Lemonade

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

Prices do not include taxes (9.3%), rentals, fees, or labor/gratuity. All menu items and prices are subject to change based on availability.

COCKTAIL RECEPTIONS AND BEVERAGE PRICING

BAR PRICING

PER DRINK PRICING (ON CONSUMPTION):

- Premium Brands \$8.00 (Stoli, Beefeater, Dewars, Makers Mark, Bacardi, Jack Daniels)
- Deluxe Brands \$10.00 (Grey Goose, Bombay Sapphire, Johnny Walker Black, Woodford Reserve, Mt. Gay, Herradura Reposado)
- Domestic Beer \$4.00 (Budweiser and Bud Light)
- Micro/Imported Beer \$5.00 (Sam Adams Lager, Sierra Nevada Pale Ale, Becks)
- House Wine \$6.00
- Soft Drinks \$2.00 (Coke, Diet Coke, Sprite, Ginger Ale)

PER HOUR, PER PERSON PRICING (MINIMUM 20 PEOPLE FOR ALL PACKAGES)

WINE & BEER BAR (by consumption)

- Domestic Beer \$4.00 (Budweiser and Bud Light)
- Micro/Imported Beer \$5.00 (Sam Adams Lager, Sierra Nevada Pale Ale, Becks)
- House Wines \$18.00 - \$36 per bottle

PREMIUM RECEPTION PACKAGE

1st Hour \$14.00

2nd Hour \$12.00

3rd Hour \$10.00

4th Hour \$8.00

PREMIUM PACKAGE INCLUSIONS:

Soft drinks, liquor, beer and wine

Premium Brand Mixed Drinks

Domestic Beer

Micro/Imported Beer

House Wine

Upon request additional liquors can be added or substituted for \$1.00 per person, per hour

Garth Newel Linen/China/Flatware & Stemware Selections

Tablecloths (120" round - floor length)

Ivory, Black, White, Burgundy & Fuchsia

Tablecloth Toppers (72X72)

Champagne, Willow Green, Burgundy, Purple Satin Stripe, Pink, Floral or Navy Blue Toppers

Napkins

Black, White, Ivory, Navy Blue or Fuchsia

China, Flatware, Stemware

Garth Newel provides the use of their china, flatware and stemware for your event for groups up to 150.

We will rent the necessary equipment for events that exceed our inventory. Client is responsible for those rental costs as well as the delivery fees.

Chairs and Tables (Indoor Events)

Garth Newel provides tables and chairs for all indoor events for groups up to 150. We will rent the necessary equipment for events that exceed our inventory or alternative styles requested will be rented. Client is responsible for those rental costs as well as the delivery fees.

Chairs (Outdoor Events)

White Resin Patio Chairs (Includes setup)

2.50 each

Highboys (Tables)

7.50 each

Highboys Linens (Black Fitted)

5.00 each

Highboys Linens (black, ivory, white or burgundy, fuschia)

18.00 each

Swag Christmas lights

\$75.00

Additional Rentals can be obtained through Gillespie's Flowers & Production or Central Virginia Rentals. Client is responsible for all rental and delivery fees.

FACILITY RENTAL PRICING

Herter Hall

\$2000

Manor House

\$500

LODGING

Garth Newel's available accommodations include the Manor House, Giles Cottage & Green Room Apartment. A self-service continental breakfast is included.

Manor House - (8 bedrooms with private baths, 2 singles with shared bath)

\$1200 for the first night and \$1000 for each additional night plus any applicable tax or rooms can be booked individually at \$110 per night, plus any applicable tax.

Giles Cottage -- (1 double, 2 singles, 1 full bath) sleeps 4

\$250 first night, plus any applicable taxes

\$200 each additional night, plus any applicable taxes

Green Room Apt. – (2 bedrooms, 1 bath w/shower) sleeps 4

\$250 first night, plus any applicable taxes

\$200 each additional night, plus any applicable taxes