

# Rosemont Manor House Dining

## Casual Buffet Dinners for 20 - 60 Guests



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## Information

The perfect theme menu buffets for Rehearsal Dinners, Family Reunions and Corporate Dinners. Pricing shown is for a 3 hour event for 35 guests and includes: Soft Drinks, China, Flatware & Glassware.

We can customize the menu and duration of the event to your special needs.

The final guest count is required 4 business days prior to the scheduled event date.

Prices exclude Virginia State & Town Sales Taxes.

### Hacienda

\$1,795.00

#### Grilled Chili Lime Steak Fajitas

with Soft Flour Tortillas, Lettuce, Pico de Gallo, Shredded Cheddar & Sour Cream

#### Spanish Style Rice

Yellow Rice with Peas & Onions

#### Vegetarian Baked Beans

with Soft Mini Rolls

#### Chicken Barbecue Sliders

with Soft Mini Rolls

#### Ranch House Slaw

Carrots, Yellow Squash, Green Onion and Colorful Peppers with a Creamy Cilantro & Lime Dressing

#### Island Fresh Fruit Display

a tropical display of ripe fresh fruits of the season

#### Mandarin Key Lime Cheesecake Parfaits

served with

Blackberry Coulis and garnished with fresh Mint

### Italiano

\$2,075.00

#### Breast of Chicken Picatta

sautéed Medallions of Chicken Breast simmered in a Lemon Butter Sauce

#### Basil Whipped Potatoes

#### Penne Primavera Marinara

Penne Pasta tossed with Primavera Vegetables & Marinara Sauce

#### Meatballs Marinara (All Beef)

in Zesty Marinara

#### Warm Balsamic Grilled Vegetables

Asparagus, Squash, colorful Peppers, Bermuda Onion & Grape Tomatoes

#### Italian Salad

Crisp Romaine Greens with Balsamic Marinated Tomatoes, Red Onion, Marinated Artichokes, Carrots and Herbal Balsamic Vinaigrette

#### Focaccia Breadsticks, Cocktail Rolls & Butter Pats

#### Decadent Chocolate Mousse

topped with Shaved Chocolate & Fresh Mint

### Classico

\$1,875.00

#### Chicken Marsala

Sautéed Medallions of Chicken Breast simmered in a Marsala Wine & Mushroom Sauce

#### Penne Pasta de Roma

tossed with Parmesan Cream, Asparagus, colorful Peppers & Grape Tomatoes drizzled with Roasted Red Pepper & Basil Purees

#### Green Beans Almandine

#### Chopped Salad

Mesclun & Romaine Greens, diced Tomato & Cucumbers, Carrots, Red Onion and Parmesan Ranch Dressing

#### Cocktail Rolls with Butter Pats

#### Decadent Chocolate Raspberry Fondue

with Pound Cake Cubes, Pineapple Chunks & Strawberries

### Inn Style

\$2,115.00

#### Carved Marinated London Broil

accompanied with Port Wine Reduction and Apple Horseradish

#### Shrimp Penne Pasta

with colorful Vegetables and White Wine Parmesan Cream

#### Rosemary Roasted New Potatoes

#### Oven Roasted Asparagus

#### The Rosemont Caesar

Romaine Heart Wedges on a Lemon & Garlic Caesar Dressing with shaved Gruyere Cheese & Smoked Red Pepper Coulis

#### Cocktail Rolls & Butter Pats

#### Caramel Apple Bread Pudding

with Chocolate Malt Sauce

### Hors d'oeuvres

#### chilled selections

#### Vintners Cheese & Fruit Display \$5.35 pp.

French Brie, Marinated Fresh Mozzarella, Aged Cheddar, Spicy Sweet Pepper Cheese, Sun-dried Apricots & Cranberries, Grape Clusters & Strawberries; accompanied with Gourmet Crackers

#### Tuscan Antipasto Display \$4.95 pp.

Cheese Stuffed Cherry Peppers, Aged Salami, Fresh Marinated Mozzarella, Sun-dried Tomato & Artichoke Parmesan Tapenade, Creamy Dijon Spinach Dip and Herbed Crostini Rounds

#### warm selections

#### Artichoke Spinach Bake \$3.50 pp.

mild melted Monterey Jack Cheese blended with sautéed Onions, Artichoke Hearts & Spinach; served with fresh Baguettes

#### Chesapeake Crab Bake \$4.10 pp.

Roasted Corn, diced Tomato, Green Onion, Cream Cheese and Old Bay Seasoning with slices of fresh Baguettes

- see our Reception Menu for additional selections -

### Bar Service

We offer a variety of additional beverage options; including Bartenders, Coffee & Tea Stations. Please inquire when planning your dinner event.

### Planning Notes

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