



## Private Party Menus

(all prices are per person and do not include beverages- 20% gratuity and 9% tax are additional)

### Pre-Dinner Cocktail Reception

Select Four Passed Hors d' oeuvres

Select Six Passed Hors d' oeuvres

Select Eight Passed Hors d' oeuvres

These options are available only as an add-on to our dinner menus.

Our chef prepares an average 1-2 pieces of each hors d' oeuvre per person

### Blue Mountain Cocktail Reception

Select Three Stationed Hors d' oeuvres

Select up to Eight Passed Hors d' oeuvres

This menu is available for cocktail style events not having a full dinner.

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### Stationed Hors d' oeuvres

Our stationed hors d' oeuvre selections can be served in smaller portions to each table before dinner or on a larger display as part of a cocktail party.

Cheese Board- Artisanal Cheeses, Fresh Fruit, Nuts and Homemade Chutney served with Toasted Baguette

Sun-Dried Tomato, Artichoke & Crab Dip- Blend of Lump Crab, Sun-Dried Tomato, Artichoke Hearts, Fresh Basil and Garlic in Rich Cream Cheese Dip. Served with Toasted Flat Bread

Seasonal Hummus- Homemade Seasonal Hummus served with Fresh Vegetables, Baked Chips and Pita Points

Nitro Chili Quesadilla- Baked Flour Tortillas stuffed with House Nitro Chili, Nacho Cheese, Salsa Rojo, Jalapenos, Black Bean Salsa and Sour Cream



## **Passed Hors d' oeuvres**

Stuffed Tomato Duxell – Toasted Parmesan, Crimini Mushrooms and Edwards Serrano Ham stuffed Roma Tomatoes drizzled with Chipotle – Rosemary Aioli

Stuffed Button Mushrooms – Marinated, baked Button Mushrooms stuffed with Sweet Peppers, Onions, Squash and Feta topped with Cilantro Crème Fraiche

Ahi Sliders- Seared Ahi Tuna with a Jerk Seasoning topped with Napa Cabbage Slaw and Wasabi Aioli on Goodwin Creek Farms (Afton, VA) Crostini

Cocktail Shrimp- Steamed and Chilled Large Shrimp served with Lemon and Cocktail Sauce

Mini- Crab Cakes- Backfin Chesapeake Crab Cakes with a Classic Remoulade Sauce

Chicken Salad Crostini- Curried Chicken Salad on Goodwin Creek Farms (Afton, VA) Crostini

Ham & Melon Antipasto- Columbus Genoa Salami and Sopressata Ham wrapped over Cantaloupe and Honeydew Wedges

Pork & Peanut Baskets- Shaved Pork Tenderloin, Napa Cabbage, Virginia Peanuts and Onions in a Honey Lime Sauce served in Baked Phyllo Baskets

Beef & Black Bean Mini Burritos- Black Beans, Beef and Corn topped with a Salsa Rojo

Brat Pizza Crostini- Double H Farm Bratwurst, Sliced Local Apple, Caramelized Onion and Balsamic Reduction on Goodwin Creek Farms (Afton, VA) Crostini

Prosciutto Wrapped Asparagus- Blanched Asparagus wrapped with Thinly Sliced Prosciutto and a Roma Tomato Ring



## **Blue Mountain Pizza Party**

### **Salad (Choose One)**

House Salad- Fresh Field Greens topped with Cucumbers, Roma Tomato Wedges, Shaved Red Onion and Aged Parmesan Cheese \*Homemade Ranch, Blue Cheese and Balsamic Vinaigrette Dressings Available

Caesar Salad- Hand-Torn Romaine tossed with Roasted Roma Tomatoes, Shaved Parmesan, House Croutons and Homemade Garlic Caesar Dressing

### **Pizza**

Blue Mountain dough is homemade thin crust infused with herbs, olive oil and honey. The three pizzas below are always available; ask for specialty seasonal pizzas.

Famous Veggie- Topped with Cilantro Pesto Sauce, Zucchini, Roasted Mushrooms, Caramelized Onions, Goat and Mozzarella Cheeses; finished with Fresh Chopped Cilantro

Mediterranean- Topped with Artichoke Hearts, Black Olives, Red Onions, Roasted Red Peppers, Feta Cheese, Marinara and Mozzarella

Local Bratwurst- Topped with Double H Farms Bratwurst, Caramelized Onions, Apples, Mozzarella, Fresh Marinara and a Balsamic Reduction

### **Dessert (Choose One)**

Homemade Cobbler with Seasonal Fruit

Goodwin Creek Farms Brownie topped with Whipped Cream

Old Fashioned Strawberry Shortcake



## Picnic Table Menu

### First Course (Choose One)

Tomato Basil and Cheddar Bisque

Asparagus and Goat Cheese Bisque

Chicken & Sausage Gumbo- Homemade Gumbo with Chicken, Double H Farms Sausage, Okra and Rice finished with our Full Nelson Ale

House Chili- Homemade Chili infused with Blue Mountain Brewery Nitro Ale

House Salad- Fresh Field Greens topped with Cucumbers, Roma Tomato Wedges, Shaved Red Onion and Aged Parmesan Cheese \*Homemade Ranch, Blue Cheese and Balsamic Vinaigrette Dressings Available

Caesar Salad- Hand-Torn Romaine tossed with Roasted Roma Tomatoes, Shaved Parmesan, House Croutons and Homemade Garlic Caesar Dressing

Spinach Salad- Baby Spinach tossed with Local Apples, Red Onions, Goat Cheese and Balsamic-Pear Vinaigrette

### Main Course (Choose One)

Pulled-Pork Platter- Delicious Pulled Pork from Edward's in Surry, VA with our House Slaw, Baked Beans and a Goodwin Creek Farms Roll

Beef Brisket- Slow-Roast Beef Brisket basted with a Carolina Sauce served with House Slaw and German Potato Salad

Barbeque Chicken Platter- Slow-Roast Chicken Breast smothered in Caramelized Onions and Cheddar Cheese in a Lightly Spiced Barbeque Sauce served with Baked Beans, Braised Cabbage and a Goodwin Creek Farms Roll

Beer Braised Bratwurst- Juicy Bratwurst from Double H Farms braised in our Lager served over Peppers, Onions and Mushrooms served beside Sauerkraut, House Ale Mustard and a Goodwin Creek Farms Roll

Gyro- Roasted Beef & Lamb thinly sliced on Flat Bread topped with Mixed Greens, Tomatoes, Onions, Feta and Tzatziki Sauce served beside our Napa Cabbage Slaw

Caribbean Jerk Tuna Sliders- Jerk-Rubbed Roast Tuna Medallions on Crostini's topped with Wasabi Aioli and Napa Cabbage Slaw served beside Rice Pilaf

Stuffed Tomato Duxelle- Toasted Parmesan, Squash and Mushroom stuffed Heirloom Tomatoes drizzled with Chipotle-Rosemary Aioli over Wilted Spinach with Rice Pilaf  
(Vegetarian- Available Vegan Upon Request)

Roasted Vegetable Polenta 'Burger'- Our Baked Polenta Cakes stuffed with Roasted Squash, Tomatoes, Peppers and Fresh Basil on a Goodwin Creek Farms (Afton, VA) Bun. Served with German Potato Salad and Braised Cabbage (Vegetarian- Available Vegan Upon Request)

Dessert (Choose One)

Homemade Cobbler with Seasonal Fruit

Evil 8 Bread Pudding

Local Apple Pie

Goodwin Creek Farms Brownie

Old Fashioned Strawberry Shortcake

\*all desserts served with whipped cream



## **Tavern Table Menu**

### First Course (Choose One)

Spinach, Ham and Goat Cheese Bisque

Hatteras Clam Chowder- Creamy Clam Soup with Potatoes, Peppers and Corn in Au Jus Broth

Autumn Harvest Bisque- Our Chef's blend of Pumpkin, Acorn and Butternut Squash

Sweet Corn & Crab- Creamy Crab Soup with Sweet Corn and Black Beans

### Second Course (Choose One)

Salad Nicoise- Baby Spinach tossed with Haricot Verts, Olives, Onions, Egg, Asparagus and parmesan tossed in Homemade Balsamic Vinaigrette

Arugula & Mint- Fresh Arugula, Chiffonade Mint and Basil tossed with Spring Peas, Red Onions, Sweet Peppers, Edward's Serrano Ham and Brie Cheese tossed with Strawberry Basil Vinaigrette

Spinach Salad- Baby Spinach tossed with Local Apples and Pears, Red Onion, Toasted Pecans, Goat Cheese and a Balsamic-Pear Vinaigrette

Fig & Serrano Ham Salad- Mixed Field Greens tossed with Figs, Cantaloupe, Edward's Serrano Ham, Onions and Shaved Parmesan Cheese tossed with Orange-Honey Vinaigrette

### Main Course (Choose One)

Colonial Boneless Roast Chicken- Slow-Roasted Boneless Polyface Chicken basted in Spiced Beer Barbeque Sauce served with Southern Succotash, Cheddar-Whipped Sweet Potatoes and a Goodwin Creek Farms Roll.

Braised Pork Tenderloin- Double H Farms Braised Pork Tenderloin marinated with a Tomatillo Glaze accompanied by Ranchero Beans and Cilantro-Paprika Smashed Red Potatoes

Slow-Roasted Pork Chop- Local Slow-Roasted Pork Chop topped with Apple-Cranberry Chutney accompanied by Wilted Spinach, Cheddar Whipped Sweet Potatoes and Toasted Baguette

Crab Stuffed Poblano- Baked Crab Stuffed Poblano Pepper topped with Baja Cream Sauce served with Red Rice and Ranchero Beans

Slow-Roasted Lamb Rack- Herbed and Mustard Rubbed Rack of Lamb with Mint Glaze served with Wilted Spinach and Wild Rice & Local Mushroom Pilaf

Braised Beef Tenderloin Carpaccio- Oven Seared and Thinly Sliced Marinated Tenderloin with a Sangria Reduction served with Cilantro-Paprika Smashed Red Potatoes, Wilted Baby Spinach, Local Oyster Mushrooms and Roasted Tomatoes

Greek Spinach Pie- A Baked Greek Dish with Spinach, Dill and Phyllo Dough. (Vegetarian- Available Vegan Upon Request)

Stuffed Portobello Mushroom- Marinated, Baked Portobello Mushroom stuffed with Sweet Peppers, Onions, Squash and Feta topped with Cilantro Crème Fraiche. Served with Cilantro Paprika Smashed Red Potatoes, Wilted baby Spinach, Local Oyster Mushrooms and Roasted Tomatoes. (Vegetarian- Available Vegan Upon Request)

Desserts (Choose One)

Crème Brulee

Apple Linzer Bar

Apple Betty with Caramel and Whipped Cream

Black & Blueberry White Chocolate Cheesecake

Peanut Butter & Toffee Pie

Apple Enchiladas with Caramel and Whipped Cream



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