



BREAKFAST



CONTINENTAL BREAKFAST

All Breakfasts include Orange, Apple and Cranberry Juice, Fresh Brewed Regular and Decaffeinated Coffee and Hot Tea

Minimum 10 Guests. Additional \$3.00 charge per Guest if fewer than 10.

THE CONTINENTAL

Assorted Bagels with Cream Cheese

Assorted Bakery Fresh Muffins & Pastries

Whipped Honey Butter, Fruit Preserves & Jam

Sliced Fruit with Seasonal Berries

\$16

Add Smoked Salmon with Traditional Accompaniments

\$26

LIGHT AND WHOLESOME

House-Made Granola

Honey Greek Yogurt

Sliced Fruit with Seasonal Berries

Turkey Sausage

Assorted Kashi Boxed Cereals

\$18

THE EXECUTIVE

Assorted Bagels with Cream Cheese

Assorted Bakery Fresh Muffins & Pastries

Whipped Honey Butter, Fruit Preserves and Jam

Sliced Fruit with Seasonal Berries

Assorted Boxed Cereals

\$17

THE EUROPEAN

European Meats & Cheeses to include: Prosciutto, Salami, Pecorino and Gruyere Cheese

Boiled Eggs

Croissants and Artisanal Rolls

Sliced Fresh Fruit and Seasonal Berries

\$ 36



BREAKFAST BUFFET

All Breakfasts include Orange, Apple and Cranberry Juice, Fresh Brewed Regular and Decaffeinated Coffee and Hot Tea

Minimum 10 Guests. Additional \$3.00 charge per Guest if fewer than 10.

**Bread Substitutions Available Upon Request*

THE BERKELEY BREAKFAST

Fluffy Scrambled Eggs
Apple Cider Smoked Bacon or Country Sausage
Southern Style Creamy Grits
Breakfast Potatoes
Fresh Buttermilk Biscuits with Whipped Honey
Butter, Fruit Preserves & Jam

\$26

THE VIRGINIAN

Scrambled Egg and Potato Hash
Country Ham or Sausage
Creamy Pimento Cheese Grits
Fresh Buttermilk Biscuits with Whipped Honey
Butter & House-Made Apple Butter

\$24

SOUTHERN HOSPITALITY

Fluffy Scrambled Eggs
Apple Cider Smoked Bacon or Country Sausage
Southern Creamy Cheddar Grits
Bacon and Chive Breakfast Potatoes
Fresh Buttermilk Biscuits with Whipped Honey
Butter & House-Made Apple Butter

\$31

HEALTHY START

Asparagus with Roasted Red Pepper and Quinoa
Hash
Spinach and Artichoke Egg White Scramble
Turkey Sausage
Sliced Fresh Fruit and Seasonal Berries with a Mint
Yogurt Dipping Sauce
Whole Wheat Toast

\$28



BREAKFAST STATIONS AND ENHANCEMENTS

**Subject to Surcharge for Attendant Fee*

OMELET STATION

Made to order omelet Station \$10* can be added to any Breakfast Buffet

Fillings Include:

Tomatoes, Onions, Country Ham, Asparagus, Mushrooms, Spinach and Cheddar Cheese

*Lump Crab Meat Additional \$3

*Shrimp Additional \$2

WAFFLE STATION

Made to Order Waffle Station \$14* can be added to any Breakfast Buffet

Toppings Include: Seasonal Berries, Powdered Sugar, Toasted Pecans, Maple Syrup & Berkeley Whipped Cream

ENHANCEMENTS

Croissants with Scrambled Eggs, Country Ham (Cheese?) \$75 per Dozen

Hard Boiled Eggs with Cracked Black Pepper & Kosher Sea Salt \$55 per Dozen

Breakfast Wraps with Scrambled Eggs, Cheese, Sausage and Pepper \$85 per Dozen

Warm Seasonal Stewed Fruit \$2 per Person

Warm Oatmeal with Seasonal Stewed Fruit \$2 per person



PLATED BREAKFAST

All Plated Breakfasts Include Coffee or Hot Tea and Choice of Orange, Cranberry or Apple Juice

WELCOME HOME

Virginian Omelet Made with Three Farm Fresh Eggs, Country Ham & Potatoes served with Choice of Fresh Fruit or Stewed Seasonal Fruit

\$20

COUNTRY COMFORT

Two Farm Fresh Eggs
Choice of Apple Cider Bacon or Country Sausage
Choice of Fresh Fruit, Seasonal Stewed Fruit or Breakfast Potato
Fresh Buttermilk Biscuits with Whipped Honey Butter and House-Made Apple Butter

\$26

SOUTHERN STEAK AND EGGS

Sirloin Steak and Poached Eggs with Hollandaise & Cheddar served with Bacon and Chive Breakfast Potatoes

\$24

CLASSIC BENEDICT

Poached Eggs and Country Ham over English Muffins topped with Hollandaise Sauce served with Breakfast Potatoes

\$16

QUICHE CHESAPEAKE

Savory Crab, Asparagus and Parmesan Quiche and Basil Oil served with Seasonal Fruit

\$18



LUNCH



PLATED LUNCHEONS

All Plated Lunches Include Iced Tea and Coffee Service with Choice of Soup or Salad

SOUPS AND SALADS

Select One Soup or One Salad

SWEET POTATO CLAM CHOWDER

BERKELEY'S SIGNATURE SHERRY INFUSED CRAB BISQUE

ROASTED TOMATO & BASIL SOUP



BERKELEY'S SEASONAL HOUSE SALAD

Mixed Baby Greens with Local Seasonal Vegetables

CAESAR SALAD

Romaine Lettuce with Herbed Croutons, Parmesan Cheese and Creamy Dressing

SOUTHERN BRUSCHETTA

Butternut Squash, Kale, Pesto and Goat Cheese



DRESSINGS

Berkeley's Signature Grilled Tomato Vinaigrette

Balsamic Vinaigrette

Creamy Blue Cheese

Blueberry Tarragon Vinaigrette

Buttermilk Ranch



LUNCHEON ENTREES

KNIFE AND FORK SALMON BLT

Grilled Salmon, Apple Cider Bacon, Seasonal Greens & Avocado Ranch Aioli on Buttery Grilled Baguette

\$22

HERB MARINATED GRILLED CHICKEN SANDWICH

Herb Marinated Chicken Grilled served with Swiss Cheese, Lettuce and Tomato on a Kaiser Roll

\$22

VEGETABLE LASAGNA WITH HOUSE-MADE ALFREDO

Spinach, Yellow Squash, Zucchini, Mushrooms and Onions with a Creamy Roasted Garlic Alfredo

\$24

GRILLED SIRLOIN

Mashed Red Skin Potatoes and Vegetable Du Jour, Served with House-Made Steak Sauce

\$31

COUNTRY FRIED CATFISH AND BLACK EYED PEA RISOTTO

Vegetable du Jour served with Creamy Tartar Sauce

\$27

BERKELEY'S SIGNATURE PETITE CRAB CAKES

Berkeley's Signature Cakes Served with Risotto and Vegetable du Jour

\$35

PULLED PORK

Chipotle Smoked Pulled Pork with Country Collard Greens and Cornbread Muffin

\$23

FARMER'S MARKET PASTA

Freshly Made Bombolini Pasta with Locally Sourced Seasonal Vegetables in a Lemon-Roasted Pepper Cream Sauce

\$26



LIGHT LUNCHEES

GRILLED CHICKEN CAESAR SALAD

Traditional Caesar Salad Topped with Grilled Chicken, Parmesan and House-Made Dressing

\$21

With Sautéed Shrimp

\$25

BERKELEY COBB SALAD

Romaine Lettuce topped with Pickled Red Onions, Tomatoes, Boiled Eggs, Roasted Chicken, Apple Cider Bacon & Avocado served with Creamy Blue Cheese Dressing

\$19

GRILLED SALMON SALAD

On a Bed of Baby Spinach with Oven Roasted Tomatoes, Local Farm Fresh Goat Cheese and Pickled Red Onions served with Herbed Vinaigrette Dressing

\$22

BERKELEY'S CHICKEN SALAD

Our Signature Chicken Salad with Granny Smith Apples Served on a Bed of Lettuce and Tomato

\$18

TOMATO PESTO PENNE

Penne Pasta with Oven Roasted Tomato Pesto with Arugula & Parmesan Cheese

\$21

GOURMENT TURKEY SANDWICH

Thinly Sliced Roasted Turkey Breast served on a Ciabatta Roll with Brie, sliced Granny Smith Apples and a Strawberry Dijon Spread

\$21



BOXED LUNCHES

Includes Whole Fruit, Individual Serving of Potato Chips, Cookie and Bottled Water. Please limit Selections to Two Choices. *\$3 additional per box for more than 2 selections *Gluten Free Breads and Wraps Available for an Additional \$1 per meal

BERKELEY'S CHICKEN SALAD

Roasted Chicken married with Granny Smith Apples, Seasonal Greens and Served on a Croissant

\$18

TURKEY AND SWISS

Shaved Turkey and Swiss with Avocado Ranch Aioli, Lettuce and Tomatoes Served on Toasted Rye Bread

\$19

SOUTHERN BLT

A Twist on the Traditional with Apple Cider Bacon, Seasonal Greens and Tomatoes with Bacon Horseradish Aioli

\$16

CHILLED CUBAN

Black Forest Ham, Sliced Pickles, Swiss and Whole Grain Mustard Served on a Hoagie Roll

\$17

BERKELEY BET

Bacon Infused Egg Salad with Seasonal Greens and Tomatoes served on a Croissant

\$15

ROAST BEEF SANDWICH

Roast Beef with Caramelized Onions, Sharp Cheddar Cheese and a Black Pepper AI Aioli served on a Hoagie Roll

\$18

HERB VEGETABLE "CHEESESTEAK"

Marinated Grilled Vegetables with Swiss and a Herb Parmesan Dressing

\$17



BUFFET LUNCH

*Minimum 15 People *All Buffet Lunches Include Freshly Brewed Iced Tea, Assorted Rolls and Whipped Butter, Chef's Selection of Fresh Baked Cookies or Brownies*



RAINY DAY LUNCH

Swiss, Cheddar and Parmesan Grilled Cheese on
Sourdough

Roasted Tomato-Basil Bisque

Mixed Green Salad with Seasonal Vegetables and
Roasted Tomato Vinaigrette

\$28

*Add Tomatoes, Jalapeños, Country Ham, Bacon or
Jalapenos to Grilled Cheese \$2

BOAR'S HEAD SANDWICH PLATTER

Mixed Green Salad with Seasonal Vinaigrette

Boar's Head Meats to Include: Oven Roasted Turkey,
Roast Beef and Black Forest Ham

Cheddar and Swiss Cheese

Lettuce, Tomatoes, Pickled Red Onions, Pickle
Spears

House-Made Ranch Potato Chips

Assorted Sliced Breads

\$33

*Croissants, Bagels, Kaiser Rolls \$3 (per selection)

BACKYARD BARBEQUE

Chipotle Smoked Pulled Pork

Grilled Chicken with Apple Cider BBQ Sauce

Cream Cole Slaw

Red Potato Salad

Roasted Cilantro Lime Corn

\$30

ITALIAN FEAST

Chicken Parmesan with Penne Pasta

Sweet Italian Sausage with Peppers and Onions

Vegetarian Lasagna with House-Made Alfredo

Parmesan Garlic Bread

Vanilla Whipped Mascarpone Mouse with Figs and
Peaches

\$31



The Berkeley Hotel

SALAD AND BAKED POTATO BAR

House Mixed Green Lettuces
 Idaho Baked Potatoes
 Herb Marinated Grilled Chicken*
 Shredded Cheddar and Parmesan Cheeses
 Diced Red Onion and Tomatoes
 Cucumbers and Sunflower Seeds
 Roasted Mushrooms, Bacon Crumbles, Roasted Garlic Croutons
 Whipped Butter, Sour Cream and Green Onions, Fresh Cracked Black Pepper
 Choose Two Dressings: Ranch, Blue Cheese, Caesar, and Seasonal Vinaigrette

\$28

*Upgrade to Buttermilk Fried Chicken \$1

OPTIONAL ADDITIONS TO ANY LUNCH BUFFET

Berkeley's Chicken Salad \$4
 Cucumber and Sweet Onion Salad \$3
 Penne and Oven Roasted Tomato Pasta Salad \$4
 Black Eyed Pea Hummus \$3
 Bacon Red Potato Salad \$1
 Mixed Green Salad with Seasonal Vinaigrette \$3
 Caprese Salad with Balsamic Vinegar and Basil Oil \$4
 Marinated Artichoke Salad \$3
 Tortellini and Sundried Tomato Pasta Salad \$4
 Grilled Marinated Steak \$5
 Roasted Red Peppers, Blue Cheese Crumbles, Pepperoncini \$2
 Apple Cider Bacon \$1
 Italian Sausage with Peppers and Onions \$4
 Southern Style Baked Beans \$2
 Chef's Baked Mac n 'Cheese \$3
 Fresh Baked Cornbread Muffins \$2
 Roasted Tomato-Basil Bisque \$3



The Berkeley Hotel

HORS D'OEUVRES RECEPTIONS

90 Minute Reception Package (1.5 pieces per person)

All receptions include ice tea service

\$75 Butler Fee Not Included

All Packages are presented as Buffet style, but available plated with Chef's selection of seasonal starch and vegetable.

CRYSTAL PACKAGE

\$57

RECEPTION

Select a Combination of two:

COLD HORS D'OEUVRES PLATTERS

One and a quarter pieces per person

Watermelon Basket filled with Seasonal Fruit Drizzled with a Honey Ginger-Mint Syrup
 Champagne Poached Shrimp, Citrus Wheels with a Passionfruit Cocktail Sauce
 Seasonal Green Salad with Assorted Vegetables served with our Sweet & Tangy Grilled Tomato Vinaigrette
 Country Ham Wrapped Cantaloupe Drizzled with a Sorghum-Chocolate Balsamic Glaze

PASSED OR STATIONED HOT HORS D' OEUVRES

One and A Quarter Piece Per Person

Seasonal Roasted Vegetable Soup elegantly enhanced with Sweet Basil & Coconut Milk
 Fried Crab & White Chocolate Risotto Fritters served with a Raspberry-Tarragon Dipping Sauce
 Country Sausage Stuffed Mushrooms with a Shallot-White Wine Cream
 Candied Sweet Potato Bisque dolloped with a Toasted Marshmallow Crème

BUFFET ENTRÉE SELECTION

Pre Selection of Three

Toasted Oat & Pink Peppercorn Crusted Halibut with a Plum Tomato-Red Pepper Coulis
 Oven Roasted Mushrooms Stuffed with our House-Made Boursin Cheese with a Citrus Whole Grain Mustard
 Sauce
 Roasted Beef Strip Loin served with Glazed Shallots & Plum Tomatoes surrounding Boursin Mashed Potatoes
 Herb Marinated Pork Medallions served with a Maple Bacon-Bourbon Sauce & Spiced Seasonal Squash
 Fried Brie breaded with Cornmeal & Thyme Breadcrumbs served with a Roasted Raspberry-Pepper Relish &
 Chili Roasted Sweet Potatoes
 Pan-Seared Chicken Breast served with She-Crab Cream Sauce & Lavender Infused Rice Pilaf



The Berkeley Hotel

PEARL PACKAGE

\$74

RECEPTION

Select a Combination of two:

COLD HORS D'OEUVRES PLATTERS

One and a quarter pieces per person

Watermelon Basket filled with Seasonal Fruit Drizzled with a Honey Ginger-Mint Syrup
 Champagne Poached Shrimp, Citrus Wheels with a Passionfruit Cocktail Sauce
 Seasonal Green Salad with Assorted Vegetables served with our Sweet & Tangy Grilled Tomato Vinaigrette
 Country Ham Wrapped Cantaloupe Drizzled with a Sorghum-Chocolate Balsamic Glaze

PASSED OR STATIONED HOT HORS D' OEUVRES

One and A Quarter Piece Per Person

Seasonal Roasted Vegetable Soup elegantly enhanced with Sweet Basil & Coconut Milk
 Fried Crab & White Chocolate Risotto Fritters served with a Raspberry-Tarragon Dipping Sauce
 Country Sausage Stuffed Mushrooms with a Shallot-White Wine Cream
 Candied Sweet Potato Bisque dolloped with a Toasted Marshmallow Crème
 Southern Barbequed Shrimp served with Pimento Cheese Grits
 Seafood Leek Soup garnished with Sweet Rose Pickled Oysters

BUFFET ENTRÉE SELECTION

Pre Selection of Three

Toasted Oat & Pink Peppercorn Crusted Halibut with a Plum Tomato-Red Pepper Coulis
 Oven Roasted Mushrooms Stuffed with our House-Made Boursin Cheese with a Citrus Whole Grain Mustard Sauce
 Roasted Beef Strip Loin served with Glazed Shallots & Plum Tomatoes surrounding Boursin Mashed Potatoes
 Herb Marinated Pork Medallions served with a Maple Bacon-Bourbon Sauce & Spiced Seasonal Squash
 Fried Brie breaded with Cornmeal & Thyme Breadcrumbs served with a Roasted Raspberry-Pepper Relish & Chili Roasted Sweet Potatoes
 Pan-Seared Chicken Breast served with She-Crab Cream Sauce & Lavender Infused Rice Pilaf
 Our Signature Crab Cakes broiled to perfection with a White Chocolate Risotto & Raspberry-Tarragon Gastrique



The Berkeley Hotel

DIAMOND PACKAGE

\$81

RECEPTION

Selecta Combination of two:

COLD HORS D'OEUVRES PLATTERS

One and a quarter pieces per person

Watermelon Basket filled with Seasonal Fruit Drizzled with a Honey Ginger-Mint Syrup
 Champagne Poached Shrimp, Citrus Wheels with a Passionfruit Cocktail Sauce
 Seasonal Green Salad with Assorted Vegetables served with our Sweet & Tangy Grilled Tomato Vinaigrette
 Country Ham Wrapped Cantaloupe Drizzled with a Sorghum-Chocolate Balsamic Glaze
 Our Savory Chicken Liver Mousse Parfait layered with a Sweet & Slightly Spicy Peach Marmalade & Buttery
 Cracker Crumbs

PASSED OR STATIONED HOT HORS D' OEUVRES

One and A Quarter Piece Per Person

Seasonal Roasted Vegetable Soup elegantly enhanced with Sweet Basil & Coconut Milk
 Fried Crab & White Chocolate Risotto Fritters served with a Raspberry-Tarragon Dipping Sauce
 Country Sausage Stuffed Mushrooms with a Shallot-White Wine Cream
 Candied Sweet Potato Bisque dolloped with a Toasted Marshmallow Crème
 Southern Barbequed Shrimp served with Pimento Cheese Grits
 Seafood Leek Soup garnished with Sweet Rose Pickled Oysters
 Cream of Wild Mushroom Soup garnished with a Truffle-Herb Beef Tartare

BUFFET ENTRÉE SELECTION

Pre Selection of Three

Toasted Oat & Pink Peppercorn Crusted Halibut with a Plum Tomato-Red Pepper Coulis
 Oven Roasted Mushrooms Stuffed with our House-Made Boursin Cheese with a Citrus Whole Grain Mustard
 Sauce
 Roasted Beef Strip Loin served with Glazed Shallots & Plum Tomatoes surrounding Boursin Mashed Potatoes
 Herb Marinated Pork Medallions served with a Maple Bacon-Bourbon Sauce & Spiced Seasonal Squash
 Fried Brie breaded with Cornmeal & Thyme Breadcrumbs served with a Roasted Raspberry-Pepper Relish &
 Chili Roasted Sweet Potatoes
 Pan-Seared Chicken Breast served with She-Crab Cream Sauce & Lavender Infused Rice Pilaf
 Our Signature Crab Cakes broiled to perfection with a White Chocolate Risotto & Raspberry-Tarragon
 Gastrique
 Roasted Rack of Lamb served with a Wilted Arugula & Orzo Salad and Apple Mint Rosemary Jus



The Berkeley Hotel

DINNER



PLATED DINNER

Dinner Entrees are served with choice of Soup or Salad, Chef's Selection of Seasonal vegetables, Warm Rolls with Butter, Iced Tea, Coffee Service and Dessert

SOUPS AND SALADS

Select One Soup or One Salad

SWEET POTATO CLAM CHOWDER

BERKELEY'S SIGNATURE SHERRY-INFUSED CRAB BISQUE

ROASTED TOMATO & BASIL SOUP



BERKELEY'S SEASONAL HOUSE SALAD

Mixed Baby Greens with Local Seasonal Vegetables

CAESAR SALAD

Romaine Lettuce with Herbed Croutons, Parmesan Cheese and Creamy Dressing

SOUTHERN BRUSCHETTA

Butternut Squash, Kale, Pesto and Goat Cheese



DRESSINGS

Berkeley's Signature Grilled Tomato Vinaigrette

Balsamic Vinaigrette

Creamy Blue Cheese Blueberry

Tarragon Vinaigrette

Buttermilk Ranch



ENTREES



SWEET TEA GLAZED SALMON

Pan Roasted Salmon with a Sweet Tea Glaze served with Corn & Lima Bean Succotash

\$44

BEEF TENDERLOIN

Roasted 6oz. Filet with Glazed Shallot-Plum Tomato Jus served with Boursin Mashed Potatoes & Blistered Asparagus

\$55

SIGNATURE CRAB CAKES

Two Crab Cakes served with Hoppin' John Risotto, Sautéed Spinach and a Pickled Lemon Remoulade Sauce

\$46

SWEET POTATO & MASCARPONE RISOTTO

Roasted Sweet Potatoes with Arugula, Spiced Walnuts & Chili Infused Oil married with Our Creamy Risotto & Marsarpone

\$37

CAJUN CATFISH

Pecan & Oat Crusted Catfish served with Collard Greens, Creamy Wild Rice and a Cajun Butter Sauce

\$34

HERB MARINATED PORK CHOP

7oz. Boneless Pork Chop served with Spiced Squash, Roasted Sweet Potatoes and a Maple Bacon-Bourbon Sauce

\$40

ROSEMARY CHICKEN

Grilled Chicken Breast served with a Confit of Fennel, Boursin Mashed Potatoes and a Rosemary Buttermilk Sauce

\$38

SOUTHERN SIRLOIN

Grilled 8oz. Sirloin Steak served with Roasted Sweet Potatoes, Blistered Asparagus and a House -Made Peach Steak Sauce

\$46



The Berkeley Hotel

DUET PLATES



Berkeley's Signature Crab and Petit Filet Mignon

Served with a Glazed Shallot & Tomato Au Jus with Boursin Mashed Potatoes and Blistered Asparagus
\$56

Shrimp and Grits with Petite Filet Mignon

Petite Filet & Sautéed Shrimp served with Pimento Cheese Grits and Country Ham Lima Bean Succotash
\$52

Chicken and Salmon

Grilled Chicken with a Rosemary Buttermilk Sauce and Sweet Tea Glazed Salmon served with Cheesy Squash Au Gratin
\$44

DESSERT SELECTIONS

BERKELEY'S SIGNATURE BOURBON BREAD PUDDING

Topped with a Bourbon Caramel Sauce and House-Made Whipped Topping

PEACH PECAN PIE

Topped with House-Made Buttermilk Ice Cream

NEW YORK STYLE CHEESECAKE

With Vanilla Whipped Cream & Fruit Topping

CHOCOLATE CHIP BROWNIE

Served Warm with a Goopy Chocolate Center and Topped with Ice Cream

SHOCKOE SHORTCAKE

Sweet Shortbread Biscuit Topped with Oven Roasted Strawberries and House-Made Buttermilk Whipped Cream



The Berkeley Hotel

BUFFET DINNER

Buffets Include Warm Rolls with Whipped Honey Butter, Iced Tea and Coffee Service

STARTERS

Choose One

Mixed Green Salad

Tomatoes, Cucumbers, Cheddar Cheese, Pickled Red Onions and your choice of House-Made Ranch Dressing or Seasonal Vinaigrette

Garden Pasta Salad

Diced Peppers, Onions, Tomatoes and Sweet Peas Tossed with a Creamy Herb Dressing

Roasted Tomato Bisque

Oven-Blistered Tomatoes Blended with Roasted Garlic

ENTRÉE SELECTIONS

Buttermilk Fried Chicken with Tabasco Honey Drizzle
 Grilled Chicken with Rosemary Buttermilk Sauce
 Marinated Flank Steak with Mushroom Cognac Cream Sauce
 Chipotle Pulled Pork Barbeque
 Country Fried Catfish with Cajun Butter
 Vegetable Lasagna
 Farmers Market Pasta with Lemon Roasted Red Pepper Sauce
 Shrimp and Grits
 Roasted Salmon with Sweet Tea Glaze
 Berkeley's Signature Crab Cakes
 Grilled Sirloin with House Made Steak Sauce

SIDE ITEMS

Roasted Red Skin Potatoes
 Boursin Mashed Potatoes
 Roasted Sweet Potatoes
 Au Gratin Potatoes
 Collard Greens
 Black Eyed Pea Risotto
 Gourmet Roasted Vegetables
 Sweet Corn and Lima Bean Succotash
 Cilantro Lime Grilled Corn and Tomatoes
 Vegetable Medley
 Cheesy Wild Rice
 Stewed Green Bean and Tomatoes
 Seasonal Squash Au Gratin
 Blistered Asparagus

Two Entrees \$49

Three Entrees \$54

Four Entrees \$61



The Berkeley Hotel

SPECIALTY PRESENTATIONS



COCKTAIL RECEPTION HORS D'OEUVRE DISPLAYS

*Prices Listed as 25/50 Serving Sized Platters
Platters will be displayed for a maximum of 3 Hours*

Grilled Vegetable Crudités \$75/\$150

Chef's Selection of Grilled Fresh Vegetables with Roasted
Garlic Hummus

Fresh Fruit and Cheese \$100/200

Assorted Fresh Cut Fruits and Artisan Cheeses
Gourmet Crackers and Honey Ginger Dipping Sauce

She-Crab Dip \$100/200

Served Warm and Slightly Spicy with Fresh Toasted Sliced
Baguettes

Spinach and Artichoke Dip \$80/160

Classic Dip Served Hot with Fresh Toasted Sliced Baguettes

Antipasto Tray \$125/250

Assorted Salamis with Artisan Cheeses, Roasted Red Peppers,
Kalamata Olives,
Pepperoncinis and House-Made Cracker Bread

Smoked Salmon \$125/\$250

Cold Smoked Salmon Side with Capers, Red Onions, Hard
Boiled Egg,
Tomatoes, Lemons and Dill Cream Cheese

Seasonal Baked Brie \$70/\$140

Baked Brie with Seasonal Toppings and Jam served
with Assorted Gourmet Crackers

Gourmet Chocolate Strawberries \$50/100

Fresh Berries Dipped in an Assortment of Dark and Milk Chocolates with
Complimentary Garnishes - Including Chopped Peanuts, Candied Ginger, White
Chocolate, Milk Chocolate and Candy Sprinkles

The Berkeley Hotel * 1200 East Cary Street * Richmond VA 23219 * www.berkeleyhotel.com

804-780-1300* sales @berkeleyhotel.com * Prices are exclusive of applicable taxes 11.3% sales tax and 20% service charge. Quotation cannot be guaranteed until 60 days prior to the time that particular function takes place.



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CARVING STATIONS

*Selections are not inclusive of \$75 carving fee each
selection will be presented with Fresh Baked Rolls*

Herb Rubbed Roasted Chicken with Garlic Butter - \$150 (serves 30-35)

Cajun Crusted Ribeye Roast with Bacon Horseradish Sauce- \$400 (serves 30-35)

House Cured Bone-In Ham with Bourbon Honey Dijon Sauce - \$275 (serves 50-60)

Oven Roasted Turkey Breast with Cranberry Herb Aioli - \$250 (serves 35-40)

Slow Roasted Beef Brisket with Apple Cider BBQ Sauce - \$200 (serves 30-35)

ACTION STATIONS

*Selections are not inclusive of \$75 carving fee
Priced Per Person*

Risotto or Pasta Station: \$10

Choose One Sauce and Up To Five (5) Garnishes

Marinara, Pesto or Alfredo Sauce

Tomatoes, Kalamata Olives, Caramelized Onions, Sautéed Mushrooms, Roasted Red Peppers, Green Onions, Fresh Basil, Parmesan or Mozzarella Cheese

Grits or Mac n' Cheese Station: \$12

With choice of 5 Garnishes - Pork Belly, BBQ Pork, Cajun Shrimp, Cheddar or Parmesan Cheese, Scallions, Roasted Tomatoes, Peppers and Onions

Southern Biscuit Station: \$10

House-Made Buttermilk Biscuits with choice of fillings - Country Ham, Pork Belly, Buttermilk Fried Chicken, Pimento Cheese, Shaved Apples, Assorted Jams and Butters



The Berkeley Hotel

HOR D'OEUVRES RECEPTION

90 Minute Reception Package (1.5 pieces per person)

All Receptions Include Ice Tea Service / \$75 Butler Fee Not Included

ADDITIONAL HOR D'OEUVRES

Priced per person

Caprese Salad Skewers \$3

Fresh Mozzarella and Cherry Tomato Skewers with Balsamic Vinegar and Basil

Tomato-Basil Bisque Shots \$3

Lightly Chunky Tomato Soup topped with Grated Parmesan Cheese

Stuffed Mushrooms \$3

Roasted Mushroom Caps Stuffed with House-Made Pimento Cheese

Spanakopita \$3.50

Spinach & Feta Cheese Wrapped in Crispy Phyllo

Brie with Raspberries \$5

Brie Baked in Phyllo with Sweetened Raspberries

Champagne Poached Shrimp Cocktail \$4

Grilled Shrimp with Passionfruit Cocktail Sauce

Shrimp & Grits Martini \$4

Creamy Southern Style Grits topped with Seared Shrimp in an Individual Glass

Smoked Salmon in Endive \$5

Minced Smoked Salmon with Sour Cream & Roasted Red Pepper on Fresh Endive

Country Ham Wrapped Asparagus \$3

Chilled Blanched Asparagus Wrapped in Shaved Cured Country Ham

Berkeley's Chicken Salad \$3

Applewood Smoked Chicken Salad on Toasted Sliced Baguette

Sweet Potato & Ham Biscuits \$4

Bite-Sized Sweet Potato Biscuits with Country Ham & Strawberry Dijon Sauce



BAR OPTIONS



CONSUMPTION BAR

House Brands \$7.50
 Call Brands \$8.50
 Premium Brands \$9.50

Domestic Beer \$4.50
 Imported Beer \$5.50

House Wines \$6.00

OPEN BAR

House Brands
 \$12.50 first hour/\$7.75 each additional hour

Call Brands
 \$13.50 first hour/\$8.25 each additional hour

Premium Brands
 \$16.50 first hour/\$9.25 each additional hour



House Brands

Jim Beam
 Broker's Gin
 Bacardi Rum
 Jose Cuervo
 Smirnoff
 Cutty Shark

Call Brands

Wild Turkey
 Beefeater
 Mt. Gay Silver
 Canadian Club
 Absolut
 Dewar's

Premium Brands

Maker's Mark
 Bombay Sapphire
 Ten Cane
 Grey Goose
 Crown Royal
 Chivas

**If one of these brands is not available a comparable brand will be provided*

**One (1) Bartender is required for every fifty guests. The fee is \$75 per hour with a two (2) hour minimum includes set-up and breakdown*



The Berkeley Hotel

WINE

House Chardonnay \$26.00 bottle

House Cabernet Sauvignon \$26.00 bottle

House Sparkling Wine \$25.00 bottle

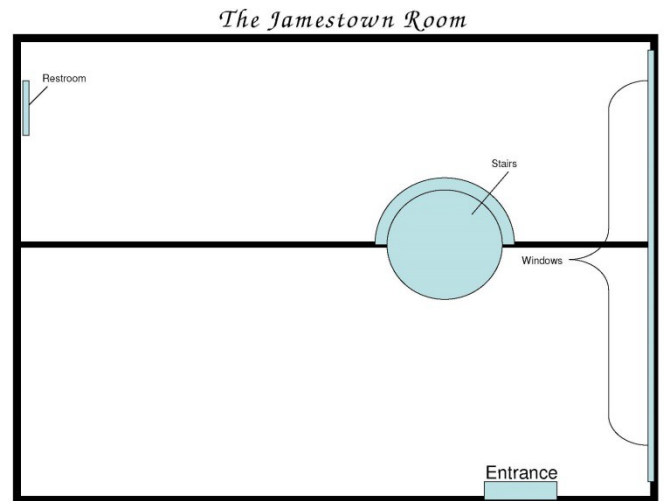
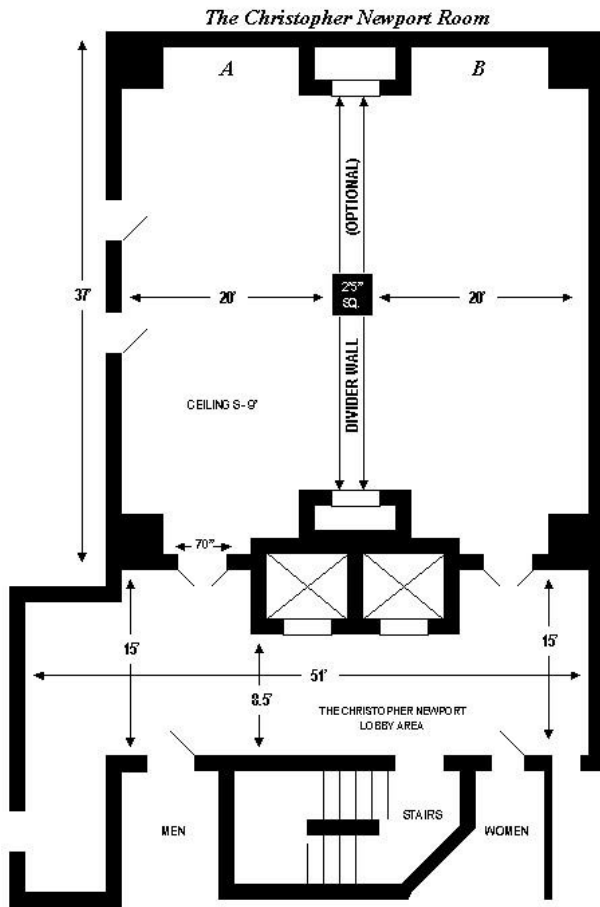
WINE ALTERNATIVES

Sparkling Cider \$18.00 bottle

Sparkling Grape Juice \$18.00 bottle



Floor Plans & Dimensions



<u>Meeting Room</u>	<u>Sq. Ft.</u>	<u>Theatre</u>	<u>Rounds</u>	<u>Classroom</u>	<u>Reception</u>	<u>U-Shape</u>
The Christopher Newport Ballroom A	750	50	40	30	50	30
The Christopher Newport Ballroom B	750	50	40	30	50	30
The Christopher Newport Ballroom A&B	1,550	100	100	60	150	30
The Jamestown Room	1,300	80	50	25	100	25
The Map Room	300	Executive Boardroom seats 8				
The Governor's Suite	500	Conference Seating for 8				