

# **MENUS**

**NOTE: +=Add 11% TAX + 18% GRATUITY TO ALL PRICES**

## **GOOD MORNING**

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### **EXECUTIVE CONTINENTAL BREAKFAST**

ASSORTED FRUIT JUICES

ASSORTED BREAKFAST PASTRIES, MUFFINS  
AND CROISSANTS.

CREAMY BUTTER

ASSORTED FLAVORED JELLIES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEAS  
\$8.95++

ADD SLICED FRESH FRUIT FOR

\$3.00 ++

### **MID MORNING REFRESH**

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
HERBAL TEAS, ASSORTED SOFT DRINKS AND BOTTLED WATERS  
\$4.50++

## ***RISE & SHINE***

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### **CLASSIC PLATED BREAKFAST**

ALL SELECTIONS INCLUDE:

CHILLED ORANGE JUICE

BASKET OF BREAKFAST BREADS, CREAMERY BUTTER AND ASSORTED JELLIES  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND HOT TEA

#### **THE VIRGINIAN**

FARM FRESH SCRAMBLED EGGS

BREAKFAST POTATOES

CRISP BACON, LINK SAUSAGE OR SUGAR CURED HAM (CHOICE OF ONE)

\$13.95++

#### **FRENCH TOAST TRIO**

BATTER DIPPED CINNAMON FRENCH TOAST

MAPLE SYRUP

FARM FRESH SCRAMBLED EGGS

VIRGINIA HAM, SMOKED BACON, LINK SAUSAGE (CHOICE OF ONE)

HOME STYLE BREAKFAST POTATOES

\$14.95++

#### **VIRGINIA LANDMARK WAFFLES**

DELICIOUS BELGIUM WAFFLES SERVED WITH CREAMERY BUTTER AND A VARIETY OF  
MAPLE SYRUPS

CRISP BACON OR LINK SAUSAGE (CHOICE OF ONE)

FARM FRESH SCRAMBLED EGGS

GARNISHED WITH FRESH FRUIT

\$15.95++PP

# **SUNRISE OVER THE RAPPAHANNOCK BREAKFAST BUFFET**

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**(30 GUEST MINIMUM)**

**ALL SELECTIONS INCLUDE:**

**ASSORTED CHILLED JUICE**

**BASKET OF BREAKFAST BREADS, CREAMERY BUTTER AND ASSORTED JELLIES**

**SLICED FRESH FRUIT**

**FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND HOT TEA**

**ASSORTED DRY CEREALS AND ICE COLD MILK**

**ASSORTED YOGURTS**

**COUNTRY FRESH SCRAMBLED EGGS**

**TEXAS STYLE FRENCH TOAST WITH MAPLE SYRUP**

**HICKORY SMOKED BACON**

**SAUSAGE LINKS**

**HOME STYLE BREAKFAST POTATOES**

**19.95++**

**ADD \$3.00++ PER PERSON FOR WAFFLE STATION**

**ADD \$5.00++ PER PERSON FOR OMELET STATION**

**(\$3.50PP SERVICE CHARGE FOR GROUPS LESS THAN THE MINIMUM)**

# **SPECIALTY THEMED BREAKS**

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## **CHOCOLATE "SIN" SATIONS**

WORLD FAMOUS EUROPEAN CHOCOLATE FONDUE FOUNTAIN SERVED WITH A VARIETY  
OF SEASONAL  
FRUITS AND CHEF'S OTHER FAVORITE DIPPING TREATS  
CHOCOLATE LOVER'S DELIGHT CAKE,  
CHOCOLATE CHIP COOKIES  
ASSORTED SOFT DRINKS AND BOTTLED WATER  
FRESHLY BREWED COFFEE, DECAF, HERBAL TEAS  
\$14.95++PER PERSON

## **AFTER SCHOOL SPECIAL**

OVEN FRESH COOKIES, BAKE SHOP BROWNIES.  
ASSORTED SOFT DRINKS AND BOTTLED WATER  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEAS  
\$9.95++PER PERSON

## **ITALIAN BISTRO**

PASTRY SHOP FAVORITES INCLUDING TIRAMISU, SCONES AND MINI PASTRIES  
ASSORTED SOFT DRINKS AND BOTTLED WATER  
FRESHLY BREWED COFFEE, DECAF, HERBAL TEAS  
\$9.95++PER PERSON

## **MOVIE MADNESS**

ASSORTED CANDY BARS, POPCORN, WARM JUMBO PRETZELS WITH HONEY  
MUSTARD DIPPING SAUCE,  
ASSORTED SOFT DRINKS AND BOTTLED WATER  
FRESHLY BREWED COFFEE, DECAF, SPECIALTY TEAS  
\$9.95++PER PERSON

## **NATURE WALK**

DRIED FRUITS, TRAIL MIX AND GRANOLA BARS  
FRESHLY BREWED COFFEE, DECAF, SPECIALTY TEAS  
ASSORTED SODAS AND BOTTLED WATER  
\$9.95++PER PERSON

## **HIGH TEA**

ASSORTED PETITE SCONES, TEA BREADS, ASSORTED COOKIES, FRESH SLICED FRUIT  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, SPECIALTY TEAS  
ASSORTED SOFT DRINKS AND BOTTLED WATER  
\$12.95++PER PERSON  
++ADD 18% SERVICE CHARGE AND 11% TAX.

# **LUNCHEON PLATED ENTREES**

**THE FOLLOWING INCLUDE COFFEE, HOT TEA, DECAF COFFEE, ICED TEA  
AND CHEF'S CHOICE OF DESSERT.**

**A SERVICE CHARGE OF \$35.00 WILL APPLY FOR GROUPS UNDER 10 PEOPLE.**

**THE CROISSANT CLUB**

**TURKEY, BACON, LETTUCE, TOMATO AND MAYO SERVED ON FLAKY CROISSANT,  
POTATO SALAD AND PICKLE SPEAR**

**\$13.95 ++**

**NANTUCKET CHICKEN SALAD**

**MIXED FIELD GREENS TOPPED WITH MARINATED SLICED BONELESS BREAST OF  
CHICKEN, MANDARIN ORANGE SLICES, CANDIED PECANS AND CRUMBLD GOAT  
CHEESE SERVED WITH BALSAMIC VINAIGRETTE, WARM CRUSTY BREAD AND BUTTER**

**\$16.95++**

**WRAP – N - ROLL**

**TORTILLA WRAP AND STUFFED WITH GRILLED CHICKEN BREAST, CHEESE, TOMATO,  
ROMAINE LETTUCE, ROLLED, SLICED AND SERVED WITH SALSA AND SMALL HOUSE  
SALAD**

**\$16.95++**

**CHICKEN SALAD SANDWICH**

**SEASONED CHICKEN SALAD SERVED ON A KAISER ROLL WITH, LETTUCE AND TOMATO,  
ONION, CHEF'S CHOICE OF SIDE SALAD AND PICKLE SPEAR**

**\$14.95++**

**HOT PLATED ENTREES:**

**THE FOLLOWING ENTREES INCLUDE A FRESH GARDEN SALAD WITH OUR  
TRADITIONAL HOUSE DRESSING**

**BASKETS OF BAKERY FRESH ROLL AND CREAMERY BUTTER**

**CHEFS CHOICE OF APPROPRIATE STARCH AND VEGETABLE**

**CHEF'S CHOICE OF FRESHLY PREPARED DESSERT**

**FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ICED TEA**

**SOUTHWESTERN CHICKEN WITH CORN SALSA \$16.95**

**BONELESS BREAST OF CHICKEN BOLDLY SEASONED AND BAKED WITH MELTED  
PROVOLONE AND TOPPED WITH A CORN SALSA**

**CHICKEN PARMESAN - \$17.95++**

**BONELESS BREAST OF CHICKEN TOPPED WITH SMOKED PROVOLONE AND TOMATO  
BASIL SAUCE**

**LONDON BROIL - \$19.95++**

**SPICE RUBBED BROILED FLANK STEAK SLICED AND SERVED AU JUS**

**PASTA PRIMAVERA - \$16.95++**

**Al dente Rigatoni tossed with Broccoli, Cauliflower, Sweet Peppers and Mushrooms with a  
Light Creamy Alfredo Sauce**

## **LUNCH BUFFETS**

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### **THE NEW YORK DELI**

**(25 GUEST MINIMUM)**

GARDEN GREEN SALAD WITH ASSORTED DRESSINGS  
RED BLISS POTATO SALAD AND CLASSIC COLE SLAW

BASKETS OF BAKERY FRESH ROLLS AND BREADS WITH CREAMERY BUTTER

CHOICE SLICED LUNCHEON MEATS AND CHEESES TO INCLUDE:  
HONEY BAKED HAM, SMOKED TURKEY, ITALIAN SALAMI, TENDER ROASTED BEEF,  
SWISS, AMERICAN AND PROVOLONE CHEESES

DELUXE RELISH TRAY TO INCLUDE:  
SLICED FRESH GARDEN TOMATO, LETTUCE, RED ONION, CHERRY PEPPERS AND  
KOSHER PICKLE SLICES

CHEF'S CHOICE OF DESSERTS  
ICED TEA, AND FRESHLY BREWED COFFEE  
**\$19.95++**

**SERVED FOR LUNCH ONLY**

#### **BISTRO SELECT SANDWICH BOARD**

A CLASSIC DISPLAY OF SANDWICH FAVORITES SUCH AS ITALIAN COLD CUT, TURKEY  
BACON RANCH, CHICKEN SALAD, SLICED ROAST BEEF WITH CHEDDAR CHEESE,  
SERVED WITH CONDIMENTS AND TOPPINGS: MAYO, MUSTARD, LETTUCE,  
ONION, TOMATOES, ITALIAN DRESSING  
GARDEN GREEN SALAD WITH ASSORTED DRESSINGS  
RED BLISS POTATO SALAD AND CLASSIC COLE SLAW  
CHEF'S CHOICE OF DESSERTS  
ICED TEA, AND FRESHLY BREWED COFFEE  
**\$19.95++**

### **THE CHAIRMAN OF THE BOARD**

**(30 GUEST MINIMUM)**

GARDEN GREENS SALAD AND ASSORTED DRESSINGS

BASKETS OF BAKERY FRESH BREADS AND ROLLS WITH CREAMERY  
BUTTER

**LEMON THYME CHICKEN**  
BONELESS BREAST OF CHICKEN SAUTÉED WITH A LIGHT LEMON THYME  
BUTTER SAUCE

**SALMON FLORENTINE**

SEASONED SALMON FILET ON A BED OF SAUTÉED SPINACH WITH  
AN ALFREDO  
CREAM SAUCE

**DRY RUBBED LONDON BROIL**

TENDER LONDON BROIL SPICE RUBBED AND GRILLED SERVED WITH  
SAUCE CHASSEUR – A MUSHROOM TOMATO WHITE WINE SAUCE

**VEGETARIAN PASTA PRIMAVERA**

**CHEFS CHOICE OF VEGETABLES AND STARCH**

**VIP DESSERT DISPLAY**

FEATURING NEW YORK STYLE CHEESE CAKE, CHOCOLATE LOVERS  
DELIGHT  
AND FRUIT PIES  
ICED TEA, FRESHLY BREWED COFFEE AND DECAF

**LUNCH (2) ENTREES \$26.95++**

**DINNER (3) ENTREES \$28.95++**

(\$3.50 PER PERSON CHARGE FOR GROUPS LESS THAN REQUIRED MINIMUMS)

# **VIRGINIA HOSPITALITY**

**(25 GUEST MINIMUM)**

**FRESH GARDEN GREENS  
WITH ASSORTED TOPPINGS AND DRESSINGS**

**CREAMY COLE SLAW**

**BASKETS OF BREADS, ROLLS AND BISCUITS**

**COUNTRY FRIED CHICKEN  
FRIED CATFISH  
SUGAR CURED HAM STEAK WITH CITRUS PINEAPPLE GLAZE  
SLOW COOKED ROAST BEEF  
HERB ROASTED CHICKEN**

**MASHED POTATOES  
BUTTERED CORN**

**ICED TEA, AND FRESHLY BREWED COFFEE**

## **DESSERTS**

**VARIETY OF SEASONAL PIES AND DESSERTS**

**LUNCH (2 ENTREES) - \$26.95++**

**DINNER (3 ENTREES) - \$28.95++**

**(\$3.50 PER PERSON SERVICE CHARGE FOR GROUPS LESS THAN REQUIRED  
MINIMUMS)**

# **HILL COUNTRY COOKOUT**

(25 GUEST MINIMUM)

FRESH GARDEN SALAD  
WITH ASSORTED TOPPINGS AND DRESSINGS

COUNTRY COLE SLAW

BASKETS OF FRESH ROLLS AND CORNBREAD

**PULLED PORK BBQ**  
WITH A HOME STYLE SOUTHERN RECIPE

**BARBEQUE CHICKEN**  
**SMOKED BEEF BRISKET**

SOUTHERN STYLE GREEN BEANS  
RANCH STYLE BAKED BEANS OR HOME-STYLE  
RED BLISS MASHED POTATOES

ICED TEA, AND FRESHLY BREWED COFFEE

**RED CHECKERED TABLECLOTH DESSERTS**  
TO INCLUDE ASSORTED DESSERTS AND PIES

**LUNCH (2 ENTREES) - \$26.95++**

**DINNER (3 ENTREES) - \$28.95++**

(\$3.50 PER PERSON SERVICE CHARGE ON GROUPS LESS THAN MINIMUM)

## **DINNER ENTREES**

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ALL ENTREES INCLUDE, FRESH GARDEN SALAD WITH HOUSE DRESSING, OVEN FRESH ROLLS AND CREAMERY BUTTER, CHEF'S CHOICE OF STARCH, VEGETABLE AND DESSERT  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICE TEA

### **CHICKEN OSCAR**

BONELESS BREAST OF CHICKEN TOPPED WITH ASPARAGUS  
AND LUMP CRABMEAT FINISHED WITH SAUCE HOLLANDAISE  
\$27.95++

### **CHEF'S BLUE RIBBON CHICKEN ARTICHOKE**

BONELESS BREAST OF CHICKEN TOPPED WITH LEMON BUTTER ARTICHOKE SAUCE  
\$26.95++

### **ANGELA'S CHICKEN CORDON BLEU**

BONELESS BREAST OF CHICKEN STUFFED WITH PROSCIUTTO HAM AND PROVOLONE  
AND MOZZARELLA, LIGHTLY BREAD AND BAKED TO PERFECTION  
\$27.95++

### **GRILLED SALMON**

SPICED RUBBED AND SERVED WITH ROASTED SHALLOT AND GRAPE TOMATO RELISH  
\$25.95++

### **CRAB STUFFED TILAPIA**

A MILD WHITE FISH, BAKED AND STUFFED WITH CRABMEAT SERVED WITH LEMON  
CAPER CREAM SAUCE  
\$27.95

### **MIXED GRILL TRIO**

2 JUMBO SHRIMP, 3OZ PETITE FILET MIGNON AND 3 OZ BONELESS BREAST OF  
CHICKEN  
\$35.95

### **DUETS**

CRAB STUFFED JUMBO GULF SHRIMP WITH CHEF'S SPECIAL SAUCE AND TENDER  
PETITE FILET WITH A ROSEMARY BORDELAISE SAUCE  
\$37.95++

### **LONDON BROIL**

MARINATED FLANK STEAK SERVED WITH A MUSHROOM MADEIRA SAUCE  
\$26.95++

### **ROAST PRIME RIB OF BEEF**

SERVED IN ITS OWN AU JUS  
\$32.95++

### **INNER HARBOR CRAB CAKES**

A TRADITIONAL MARYLAND FAVORITE, TWO LUMP CRAB CAKES BROILED TO A GOLDEN  
BROWN  
\$28.95++

**BEEF Tournedos with Bourbon Crème Sauce**  
PETITE TENDER BEEF Tournedos GRILLED TO PERFECTION FINISHED WITH A  
BOURBON CRÈME SAUCE  
\$28.95++

**ROAST PORK LOIN**  
SLICED AND SERVED WITH AN APPLE CONFIT  
\$26.95++

THERE IS A \$3.00 PP SERVICE CHARGE OF SPLIT MENUS.

# **DINNER BUFFET**

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ALL DINNER BUFFETS INCLUDES BASKETS OF BAKERY FRESH ROLLS AND CREAMERY BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, SPECIALTY TEAS AND ICED TEA

## **GEORGE WASHINGTON'S FEAST**

**(35 GUEST MINIMUM)**

### **MIXED FIELD GREENS**

ICEBERG, ROMAINE, RADICCHIO AND LEAF LETTUCE  
TOPPED WITH CHERRY TOMATO, CUCUMBER, JULIENNE CARROTS  
AND ASSORTED DRESSINGS

### **CHEF'S SPECIALTY SALADS**

**Chef's Choice of Starch and Vegetable**

**(YOUR CHOICE OF THREE ENTREES)**

### **POULTRY**

CHICKEN CHAMPAGNE  
CHICKEN FLORENTINE  
CHICKEN PARMESAN

### **SEAFOOD**

BAKED TILAPIA  
SEAFOOD NEWBURG  
CRAB STUFFED FLOUNDER

### **PASTA**

PASTA PRIMAVERA  
VEGETARIAN LASAGNA  
FETTUCINI ALFREDO

### **BEEF/PORK**

TENDER BEEF TIPS IN A RICH GRAVY SAUCE  
SLICED BEEF SIRLOIN  
HERB CRUSTED PORK LOIN

### **DESSERT DISPLAY**

FRESHLY BAKED ASSORTED CAKES AND PIES

**\$30.95PP++**

**(\$3.50 PP SERVICE CHARGE FOR LESS THAN MINIMUM)**

# RECEPTION SPECIALTIES

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**BASED ON 100 PIECES**

FRANKS WRAPPED IN PUFF PASTRY.....	\$120.00++
VEGETARIAN MINI-EGG ROLLS .....	\$150.00++
CRAB SPRING ROLLS .....	\$150.00++
SWEDISH MEATBALLS.....	\$120.00++
CHICKEN TENDERS WITH HONEY MUSTARD.....	\$150.00++
ASSORTED GARDEN QUICHE.....	\$150.00++
QUESADILLAS (CHICKEN OR VEGETARIAN) .....	\$150.00++
SPANAKOPITA.....	\$175.00++
MUSHROOM CAPS STUFFED WITH SAUSAGE .....	\$150.00++
SCALLOPS WRAPPED IN BACON.....	\$250.00++
MINIATURE CRAB CAKES .....	\$275.00++
COCONUT SHRIMP.....	\$225.00++
MEDITERRANEAN ARTICHOKE TART.....	\$170.00++
MINIATURE CHICKEN CORDON BLEU .....	\$200.00++
MINI CHICAGO PIZZA.....	\$150.00++
VARIETY ASSORTMENT: DILL CHEESE PUFFS, EMPANADA MINIS, SPINACH QUICHE AND FRANKS WRAPPED IN PUFF PASTRY, .....	\$160.00++

CRAB AND ARTICHOKE DIP SERVED WITH SLICED FRENCH  
BREAD AND CRACKERS ..... \$325.00++

**INTERNATIONAL CHEESE  
PRESENTATION**

A BEAUTIFUL DISPLAY OF SMOKED  
PROVOLONE, PEPPER JACK AND  
CHEDDAR AND BRIE CHEESES, SERVED  
WITH ASSORTED CRACKERS, FRENCH  
BREAD AND SPICY MUSTARD.

**ELABORATE DISPLAY OF FRESH  
FRUIT**

CHILLED FRESH SEASONAL FRUITS  
AND BERRIES, SERVED WITH YOGURT  
DIP.

**FRESH GARDEN VEGETABLE DISPLAY**

A MÉLANGE OF FRESH GARDEN VEGETABLES SERVED WITH RANCH OR BLUE CHEESE  
DIPS

25 PERSON TRAYS.....	\$150.00++
50 PERSON TRAYS.....	\$250.00++
100 PERSON TRAYS.....	\$450.00++

## **ENHANCEMENT TO FULL MENUS**

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### **LARGE GULF SHRIMP**

SERVED ON ICE WITH LEMON AND  
COCKTAIL SAUCE  
100 PIECES - \$355.00++

### **CHOCOLATE FOUNTAIN**

FRESH FRUIT, SPONGE CAKE  
AND SUGAR COOKIES, FINISHED  
WITH THE WARM CHOCOLATE  
FROM OUR "WORLD FAMOUS  
CHOCOLATE FOUNTAIN"  
\$5.00++ A PERSON – 50 PERSON  
MINIMUM

**CHEF ANGELA'S SPECIALTY SOUP – CORN AND CLAM CHOWDER -  
\$4.00++ A PERSON**

# **CARVING STATIONS**

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## **CARVED TO ORDER**

**ROASTED PORK LOIN**  
SERVED WITH MANGO CHUTNEY  
\$450.00++

**SMOKED FRESH HAM**  
SERVED WITH PINEAPPLE SAUCE  
\$350.00++

**WHOLE ROAST TURKEY**  
SERVED WITH CRANBERRY AND APPLE CHUTNEY  
\$300.00++

**HONEY BAKED HAM**  
SERVED WITH GINGER DIJON SAUCE  
\$350.00++

**STEAMSHIP OF BEEF**  
SERVED WITH DEMI GLAZE  
\$600.00++

**CARVING STATIONS INCLUDES MINIATURE SILVER DOLLAR ROLLS  
ATTENDANT FEE - \$75.00**

# BEVERAGES

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## OPEN BAR PACKAGES

UNLIMITED COCKTAIL SERVICE BASED ON A PER PERSON HOURLY CHARGE

### HOUSE BRANDS

\$12.00 ++ PER PERSON FOR THE FIRST HOUR  
\$7.00 ++ PER PERSON FOR EACH ADDITIONAL HOUR

### PREMIUM BRANDS

\$14.00++ PER PERSON FOR THE FIRST HOUR  
\$8.00 PER PERSON FOR EACH ADDITIONAL HOUR

## HOST AND CASH BARS

FULLY STOCKED BARS, FEATURING BEVERAGES CHARGED ON AN INDIVIDUAL PER DRINK BASIS.

HOUSE BRAND DRINKS (BOWMAN'S)	\$6.00
PREMIUM BRAND DRINKS (ABSOLUTE, TANQUERAY, BACARDI, JIM BEAN, SEAGRAM'S 7 AND DEWAR'S)	\$7.00
SELECTED WINES BY THE GLASS	\$6.00 \$5.00
IMPORTED AND DOMESTIC BEER BY THE BOTTLE (MARCUS JAMES CABERNET, CHARDONNAY, WHITE ZINFANDEL)	\$4.00
IMPORTED BEER BY THE BOTTLE	\$2.25
NON ALCOHOLIC BEER	
SOFT DRINKS AND WATERS	

IF CASH BAR LESS THAN 100 PEOPLE, A SET-UP FEE OF \$50.00 WILL APPLY.  
(THIS FEE WILL BE WAIVED WITH SALES OF \$500.00 OR MORE PER BAR.)

BARTENDER FEE - \$25.00 PER HOUR (2 HOUR MINIMUM)

### HOUSE WINE

(CHARDONNAY, CABERNET, MERLOT, WHITE ZINFANDEL)  
\$32.00++ PER BOTTLE

### CHAMPAGNE

\$35.00++ PER BOTTLE

### SPARKING CIDER

\$20.00++ PER BOTTLE

### FRUIT PUNCH

NON-ALCOHOLIC - \$18.00++ PER GALLON

CHAMPAGNE PUNCH - \$40.00++ PER GALLON

### KEG BEER

DOMESTIC - \$500.00++ ½ KEG

**IMPORT - \$600.00+**  
**+ ½ KEGS**

## **A LA CARTE MENU SELECTIONS**

**COFFEE AND DECAF - \$32.00++ PER GALLON  
\$9.95 A POT**

**TEA - HOT OR ICED TEA - \$32.00++ PER GALLON**

**ASSORTED DANISH PASTRIES - \$24.00++ PER BAKER'S DOZEN**

**ASSORTED BREAKFAST BREADS - \$24.00++ PER BAKER'S DOZEN**

**CROISSANTS - \$24.00++ PER BAKER'S DOZEN**

**ASSORTED BAGELS WITH ASSORTED CREAM CHEESE - \$28.00++ PER BAKER'S  
DOZEN**

**ASSORTED BLUEBERRY, BRAN AND OTHER MUFFINS - \$24.00++ PER BAKER'S  
DOZEN**

**BOTTLED JUICES - \$2.50++ PER BOTTLE  
ORANGE, APPLE, CRANBERRY, TOMATO "(V8) AND GRAPEFRUIT**

**MILK BY THE CARTON - \$2.50++**

**WHOLE FRUIT - \$2.00++ A PIECE**

**GRANOLA BARS - OATMEAL AND CHOCOLATE CHIP - \$3.00++**

**FRUIT YOGURT - \$3.50++ PER CONTAINER**

**ASSORTED CEREALS AND MILK - \$5.00++ PER PERSON**

**ASSORTED COOKIES - \$24.00++ PER BAKER'S DOZEN**

**ASSORTED BROWNIES - \$24.00++ PER BAKER'S DOZEN**

### **ASSORTED DRY SNACKS**

**PRETZELS, POTATO CHIPS, TORTILLA CHIPS OR CORN CHIPS  
LARGE 12" BOWL WITH CHOICE OF ONION, RANCH OF JALAPENO DIPS - \$15.00  
++ EACH**

**MIXED NUTS - \$20.00++ PER LB.**

**++ = ADD 18% SERVICE CHARGE AND 11% STATE AND LOCAL TAXES WILL BE  
ADDED TO ALL FOOD AND BEVERAGE**

VTS PRODUCTIONS, INC.  
310 CENTRAL ROAD, SUITE 7  
FREDERICKSBURG, VA 22401  
2007

**AUDIO/VISUAL RENTAL  
PRICE SHEET/PER DAY COST**

SCREEN 6FT.	\$45.00
SCREEN 10 FT.	\$75.00
SCREEN 12 FT. FAST FOLD W/ DRAPE KIT *	
\$195.00	
<b>(NOT AVAILABLE IN ALL LOCATIONS)</b>	
MICROPHONE*	\$35.00
WIRELESS MICROPHONE HAND HELD	\$75.00
WIRELESS MICROPHONE LAPEL*	\$75.00
HIGH INTENSITY OVERHEAD	\$65.00
OVERHEAD PROJECTOR	\$50.00
35 MM PROJECTOR	\$45.00
35 MM PROJECTOR W/ WIRELESS REMOTE	\$70.00
AUDIO MIXER (UP TO 6 INPUTS, OVER 6 CALL FOR QUOTE)	
\$50.00	
25" MONITOR W/ DVD/VCR	\$165.00
LCD PROJECTOR/ 1000 LUMENS	\$195.00
LCD PROJECTOR/ 2400 LUMENS	\$295.00
LCD PROJECTOR WITH LAPTOP AND POWERPOINT	\$390.00
PA SYSTEM W/ SPEAKER	\$75.00
PA SYSTEM W/ 2 SPEAKERS	\$125.00
AUDIO CASSETTE RECORDER	\$40.00
EASEL	\$25.00
FLIPCHART W/ MARKERS	\$35.00
AUDIO TECHNICIAN/PER HOUR	\$75.00
PRESENTATION REMOTE FOR PC/LAPTOP	\$50.00
PLASMA	(CALL FOR QUOTE)*

\* IF AUDIO IS NEEDED FOR COMPUTER – PLEASE CALL JIMMY AT VTS  
(540.899.9471)

\* PRICE IS PER DAY AND DELIVERY IS EXTRA.

\* WE ARE AN OUTSIDE AV COMPANY. ANY AV NEEDS MUST BE ORDERED 72  
HOURS IN ADVANCE.

\* \$75.00 CANCELLATION FEE IF NOT MADE 24 HOURS IN ADVANCE.

\* ADDITIONAL CHARGE FOR SET UP MAY APPLY.