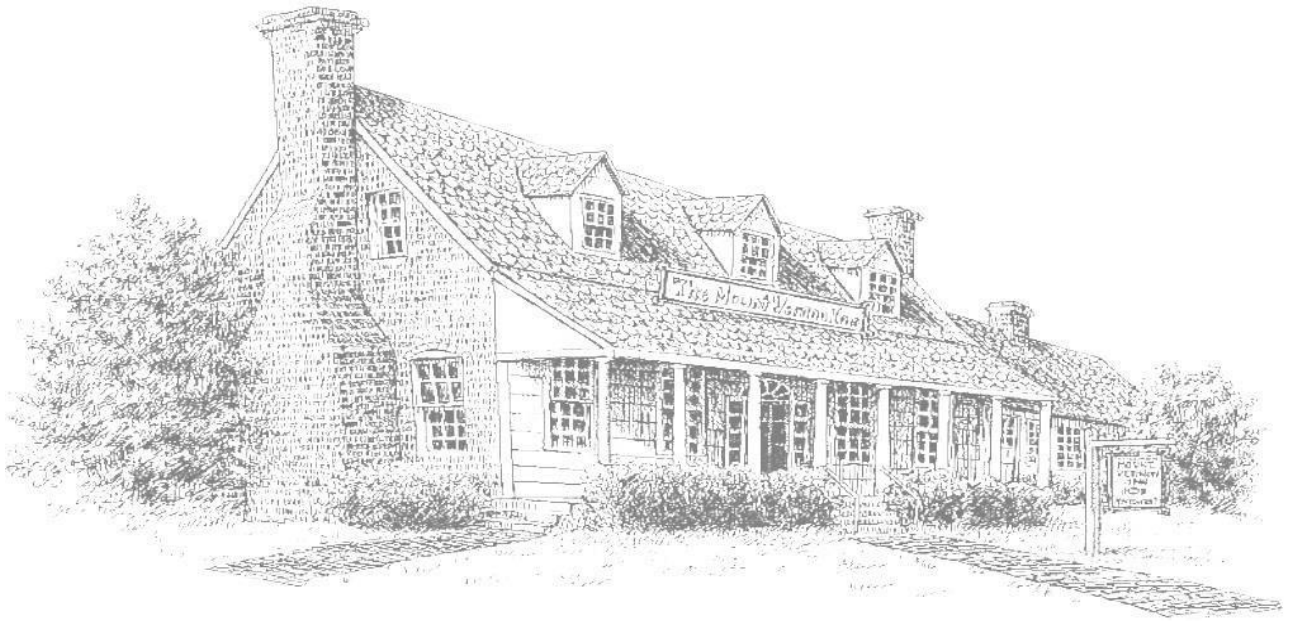


GEORGE WASHINGTON'S MOUNT ★ VERNON



MVI Banquet and Sales Office

Judith Tomczak

703-799-5096

jtomczak@mountvernon.org

Please feel free to contact us with any questions or concerns.

Buffet Policies & Procedures

MENU

- Group lunches can be arranged after 10:00 a.m., seven days a week.
- Groups taking their seats for more than one hour may require a private room with a fee and food and beverage minimum.
- To ensure proper and prompt service, a pre-set menu is required for all groups over 25 people.
- Final Menu Selections are due two weeks prior to your scheduled event.
- Final guest count must be supplied 5 business days in advance.
- All Prices include tax and service fees.
- Luncheons may be paid with cash, certified check or a major credit card.
- In order to provide prompt service, individual checks cannot be provided.
- All Buffets come with Water, Iced Tea and Fountain Drinks. Coffee and Hot Tea are not included.

DF indicates dairy free items, GF Indicates gluten free items.

** Item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Allergy, dietary and religious restrictions will be accommodated.

ROOM CAPACITIES & RATES

	<u>Monday-Thursday</u>	<u>Friday-Sunday</u>
Betsy Ross Room (20-40 people)	\$200.00	\$300.00
Food & Beverage Minimum	\$1,000.00	\$1,200.00
Verandah Dining Room (30-60 people)	\$300.00	\$450.00
Food & Beverage Minimum	\$1,200.00	\$1,500.00
George Washington and Verandah Rooms (50-130 people)	\$450.00	\$550.00
Food & Beverage Minimum	\$2,000.00	\$3,000.00

The Bowling Green Buffet

\$20.00 PER PERSON INCLUDES TAX AND SERVICE FEES

Choose two entrée courses, one side course and one dessert course. All Buffets come with Water, Iced Tea and Fountain Drinks. Coffee and Hot Tea are not included.

Only offered weekdays

Entrees: Choose Two

- BBQ Pulled Pork** GF,DF (without bun)
- Fried Chicken Tenders**
- Alfredo Pasta**
- Spaghetti with Meatballs and Marinara Sauce**
- Vegetable Lasagna**
- Sliced Turkey with Gravy**

Sides: Choose One

- Mac & Cheese**
- French Fries**
- Chips** GF, DF
- Mixed Vegetables** GF, DF
- Mashed Potatoes** GF
- Apple Sauce** GF, DF

Desserts: Choose One

- Brownies** (may contain nuts)
- Assorted Cookies** (may contain nuts)
- Rice Krispy Treats**
- Mini Cupcakes**
- Blondies** (may contain nuts)
- Lemon Bars** (may contain nuts)

The Gristmill Buffet

\$24.00 PER PERSON INCLUDES TAX AND SERVICE FEES

Choose one salad course, two entrée courses, one side course and one dessert course. All Buffets come with Water, Iced Tea and Fountain Drinks. Coffee and Hot Tea are not included.

Salads: Choose One

- Mixed Green Salad GF, DF
- Spinach and Strawberry Salad GF
- Caesar Salad
- Greek Salad

Entrees: Choose Two

- BBQ Beef Brisket GF, DF (without bun)
- BBQ Pulled Pork GF, DF (without bun)
- Fried Chicken Tenders
- Grilled Chicken Strips GF, DF
- Alfredo Pasta
- Spaghetti with Meatballs and Marinara Sauce
- Vegetable Lasagna
- Club Sandwich
- Sliced Turkey with Gravy
- Fried Flounder

Sides: Choose One

- Mac & Cheese
- French Fries
- Chips GF DF
- Mixed Vegetables GF, DF
- Mashed Potatoes GF

Dressings: Choose two

- Ranch
- Blue Cheese
- Balsamic Vinaigrette
- Oil & Vinegar
- Soy Ginger
- Tomato Vinaigrette

Desserts: Choose One

- Brownies (may contain nuts)
- Assorted Cookies (may contain nuts)
- Rice Krispy Treats
- Mini Cupcakes
- Blondies (may contain nuts)
- Lemon Bars (may contain nuts)

The Pioneer Farm Buffet

\$28.00 PER PERSON INCLUDES TAX AND SERVICE FEES

Choose one salad course, two entrée courses, two side courses and two dessert courses. All Buffets come with Water, Iced Tea and Fountain Drinks. Coffee and Hot Tea are not included.

Salads: Choose One

- Mixed Green Salad GF, DF
- Spinach and Strawberry Salad (dressing included)
- Caesar Salad (dressing included)
- Greek Salad

Entrees: Choose Two

- BBQ Beef Brisket GF, DF (without bun)
- BBQ Pulled Pork GF, DF (without bun)
- Fried Chicken Tenders
- Grilled Chicken Strips GF, DF
- Alfredo Pasta
- Spaghetti with Meatballs and Marinara Sauce
- Vegetable Lasagna
- Club Sandwich
- Sliced Turkey with Gravy
- Fried Flounder

Sides: Choose Two

- Mac & Cheese
- French Fries
- Chips GF DF
- Mixed Vegetables GF, DF
- Mashed Potatoes GF

Dressings: Choose two

- Ranch
- Blue Cheese
- Balsamic Vinaigrette
- Oil & Vinegar
- Soy Ginger
- Tomato Vinaigrette

Desserts: Choose Two

- Brownies (may contain nuts)
- Assorted Cookies (may contain nuts)
- Rice Krispy Treats
- Mini Cupcakes
- Blondies (may contain nuts)
- Lemon Bars (may contain nuts)

Martha's Buffet

\$32.00 PER PERSON INCLUDES TAX AND SERVICE FEES

Choose one salad course, three entrée courses, two side courses and two dessert courses. All Buffets come with Water, Iced Tea and Fountain Drinks. Coffee and Hot Tea are not included.

Salads: Choose One

- Mixed Green Salad GF, DF
- Spinach and Strawberry Salad
- Caesar Salad
- Greek Salad

Entrees: Choose three

- BBQ Beef Brisket GF, DF
- BBQ Pulled Pork GF, DF
- Fried Chicken Tenders
- Grilled Chicken Strips GF, DF
- Alfredo Pasta
- Spaghetti with Meatballs and Marinara Sauce
- Vegetable Lasagna
- Club Sandwich
- Sliced Turkey with Gravy
- Fried Flounder

Sides: Choose Two

- Mac & Cheese
- French Fries
- Chips GF, DF
- Mixed Vegetables GF, DF
- Mashed Potatoes GF

Dressings: Choose two

- Ranch
- Blue Cheese
- Balsamic Vinaigrette
- Oil & Vinegar
- Soy Ginger
- Tomato Vinaigrette

Desserts: Choose Two

- Brownies (may contain nuts)
- Assorted Cookies (may contain nuts)
- Rice Krispy Treats
- Mini Cup Cakes
- Blondies (may contain nuts)
- Lemon Bars (may contain nuts)

Menu Descriptions

Mixed Green Salad (GF) (DF)	Crisp mixed greens topped with carrots, cucumbers, tomatoes and choice of dressing
Spinach Strawberry Salad (GF)	Fresh strawberries mixed with spinach, candied pecans and balsamic dressing
Caesar Salad	Crisp romaine, shaved Parmesan, garlic Parmesan croutons, and homemade Caesar dressing
Greek Salad	Crisp romaine with tomatoes, sliced cucumbers, onion, feta cheese, olives and choice of dressing.
BBQ Beef Brisket (GF)	Roasted beef Brisket, sliced and served with our Kentucky Red BBQ sauce (served with buns)
BBQ Pulled Pork (GF)	Pulled BBQ pork severed with our traditional BBQ sauce and Cole Slaw (served with buns)
Fried Chicken Tenders	Fried white meat chicken tenders served with honey mustard sauce and BBQ sauce
Alfredo Pasta	Creamy Alfredo sauce and fettucine
Spaghetti with Meatballs and Marinara Sauce	Spaghetti served with beef meat balls and marinara sauce
Vegetable Lasagna	Six layers of fresh garden vegetables, cheese, and herbs
Club Sandwiches	Lettuce, tomato, mayo, bacon, sliced turkey, peppers, ham, on toasted white bread
Sliced Turkey with Gravy	Sliced turkey topped with our home made turkey gravy
Fried Flounder	Fried Flounder served with tartar sauce

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GF Indicates gluten free items.

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Allergy, dietary and religious restrictions will be accommodated.

Plated Meal Policies & Procedures

MENU

- Group lunches can be arranged after 10:00 a.m., seven days a week.
- Groups taking their seats for more than one hour may require a private room with a fee and food and beverage minimum.
- To ensure proper and prompt service, a pre-set menu is required for all groups over 20 people.
- Final Menu Selections are due two weeks prior to your scheduled event.
- Final guest and meal counts must be supplied 5 business days in advance.
- Luncheons may be paid with cash, certified check or a major credit card.
- In order to provide prompt service, individual checks cannot be provided.
- All lunches come with Water, Iced Tea and Fountain Drinks. Coffee and Hot Tea are not included.

DF indicates dairy free items, GF Indicates gluten free items.

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Allergy, dietary and religious restrictions will be accommodated.

ROOM CAPACITIES & RATES

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Food & Beverage Minimum	\$1,200.00	\$1,500.00
George Washington and Verandah Rooms (50-130 people)	\$450.00	\$550.00
Food & Beverage Minimum	\$2,000.00	\$3,000.00

The Five Farms Menu

\$23.00 PER PERSON INCLUDES TAX AND SERVICE FEES

Our two-course meal includes one entrée per person and one additional course.
Entrée counts are due 5 business days in advance.

ENTRÉE COURSE

CHOOSE THREE OPTIONS ONLY

Tavern Cobb Salad ⁺	Quantity	<input type="text"/>
Pulled Pork Barbecue Sandwich ⁺ (GF without bun)	Quantity	<input type="text"/>
Colonial Turkey Pye	Quantity	<input type="text"/>
Cheeseburger with Tavern Chips	Quantity	<input type="text"/>
Grilled Chicken Sandwich with Tavern Chips	Quantity	<input type="text"/>
Traditional Triple Decker Club Sandwich with Tavern Chips	Quantity	<input type="text"/>
Half of a Triple Decker Club Sandwich plus Cup of Soup of the Day	Quantity	<input type="text"/>

ADDITIONAL COURSE

~ CIRCLE ONE OPTION FOR THE ENTIRE GROUP ~

- Garden Salad⁺
- Cup of Soup of the Day
- Cup of Peanut Soup
- Cherry Pie
- Apple Pie

Menu selections include iced tea or fountain drinks. Final menu selection must be supplied two weeks prior to arrival and final guest count and breakdown of entrée selections must be supplied at least five (5) business days in advance. Meal counts must be provided for parties over 40 or a \$2 per person surcharge will occur. Luncheons may be paid with a certified or company check, cash or a major credit card. In order to provide prompt service, individual checks cannot be provided for pre-arranged groups. We are happy to accommodate special dietary needs.

(v) Vegetarian options; Can be altered to fit vegetarian diet.

+ Indicates gluten free items. Please inform your server of any allergies before placing your order.

* Item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

The Potomac Menu

\$27.00 PER PERSON INCLUDES TAX AND SERVICE FEES

Our two-course meal includes one entrée per person and one additional course.

Entrée counts are due 5 business days in advance.

ENTRÉE COURSE

CHOOSE THREE OPTIONS ONLY

Caesar Salad with Chicken	Quantity	<input type="text"/>
Garden Salad with Salmon ⁺⁺	Quantity	<input type="text"/>
Bacon Wrapped Meatloaf with Chef's choice of sides	Quantity	<input type="text"/>
Roasted Rosemary Chicken ⁺ with Chef's choice of sides	Quantity	<input type="text"/>
Vegetable Lasagna	Quantity	<input type="text"/>
BBQ Beef Brisket ⁺	Quantity	<input type="text"/>
Grilled Portobello Mushroom Sandwich with Tavern Chips	Quantity	<input type="text"/>

ADDITIONAL COURSE

~ CIRCLE ONE OPTION FOR THE ENTIRE GROUP ~

- Garden Salad⁺
- Cup of Soup of the Day
- Cup of Peanut Soup
- Cherry Pie
- Apple Pie

Menu selections include iced tea or fountain drinks. Final menu selection must be supplied two weeks prior to arrival and final guest count and breakdown of entrée selections must be supplied at least five (5) business days in advance. Meal counts must be provided for parties over 40 or a \$2 per person surcharge will occur. Luncheons may be paid with a certified or company check, cash or a major credit card. In order to provide prompt service, individual checks cannot be provided for pre-arranged groups. We are happy to accommodate special dietary needs.

(v) Vegetarian options; Can be altered to fit vegetarian diet.

+ Indicates gluten free items. Please inform your server of any allergies before placing your order.

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The General's Menu

\$30.00 PER PERSON INCLUDES TAX AND SERVICE FEES

Our three-course meal includes your choice of a salad or soup, dessert, and entrée.

Entrée counts are due 5 business days in advance.

FIRST COURSE

~ CIRCLE ONE OPTION FOR THE ENTIRE GROUP ~

Garden Salad⁺

Cup of Soup of the Day

Cup of Peanut Soup

ENTRÉE COURSE

CHOOSE THREE OPTIONS ONLY

Tavern Cobb Salad⁺

Quantity

Pulled Pork Barbecue Sandwich⁺

Quantity

Colonial Turkey Pye

Quantity

Cheeseburger with Tavern Chips

Quantity

Grilled Chicken Sandwich with Tavern Chips

Quantity

Traditional Triple Decker Club Sandwich with Tavern Chips

Quantity

Half of a Triple Decker Club Sandwich plus Cup of Soup of the Day

Quantity

ADDITIONAL COURSE

~ CIRCLE ONE OPTION FOR THE ENTIRE GROUP ~

Cherry Pie

Apple Pie

*Menu selections include iced tea or fountain drinks. Final menu selection must be supplied two weeks prior to arrival and final guest count and breakdown of entrée selections must be supplied at least **five (5)** business days in advance. Meal counts must be provided for parties over 40 or a \$2 per person surcharge will occur. Luncheons may be paid with a certified or company check, cash or a major credit card. In order to provide prompt service, individual checks cannot be provided for pre-arranged groups. We are happy to accommodate special dietary needs.*

(v) Vegetarian options; Can be altered to fit vegetarian diet.

+ Indicates gluten free items. Please inform your server of any allergies before placing your order.

* Item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

The Six Star Menu

\$34.00 PER PERSON INCLUDES TAX AND SERVICE FEES

Our three-course meal includes your choice of a salad or soup, dessert, and entrée.

Entrée counts are due 5 business days in advance.

FIRST COURSE

~ CIRCLE ONE OPTION FOR THE ENTIRE GROUP ~

Garden Salad⁺
Cup of Soup of the Day
Cup of Peanut Soup

ENTRÉE COURSE

CHOOSE THREE OPTIONS ONLY

Caesar Salad with Chicken	Quantity	<input type="text"/>
Garden Salad with Salmon ⁺ *	Quantity	<input type="text"/>
Bacon Wrapped Meatloaf with Chef's choice of sides	Quantity	<input type="text"/>
Roasted Rosemary Chicken ⁺ with Chef's choice of sides	Quantity	<input type="text"/>
Vegetable Lasagna ^(v)	Quantity	<input type="text"/>
BBQ Beef Brisket ⁺	Quantity	<input type="text"/>
Grilled Portobello Mushroom Sandwich with Tavern Chips ^(v)	Quantity	<input type="text"/>

ADDITIONAL COURSE

~ CIRCLE ONE OPTION FOR THE ENTIRE GROUP ~

Cherry Pie
Apple Pie

*Menu selections include iced tea or fountain drinks. Final menu selection must be supplied two weeks prior to arrival and final guest count and breakdown of entrée selections must be supplied at least **five (5)** business days in advance. Luncheons may be paid with a certified or company check, cash or a major credit card. Meal counts must be provided for parties over 40 or a \$2 per person surcharge will occur. In order to provide prompt service, individual checks cannot be provided for pre-arranged groups. We are happy to accommodate special dietary needs.*

^(v) Vegetarian options; Can be altered to fit vegetarian diet.

⁺ Indicates gluten free items. Please inform your server of any allergies before placing your order.

* Item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Menu Descriptions

Tavern Cobb Salad ⁺	Crisp greens, topped with turkey, tomato, bacon, egg, crumbled bleu cheese, and avocado; choice of dressing <i>(v) can be altered to fit vegetarian diet</i>
Pulled Pork Barbecue Sandwich ⁺ <i>(without bun)</i>	Topped with tobacco onion straws on a brioche bun; served with a side of cole slaw
Colonial Turkey Pye	White-meat turkey stew served with mixed vegetables
Cheeseburger with Tavern Chips	8 oz Angus Burger with lettuce, tomato, and cheese
Grilled Chicken Sandwich	Served with fresh spinach leaves, tomatoes, fresh mozzarella and sundried tomato pesto
Traditional Triple Decker Club Sandwich	Smoked turkey, Virginia peppered ham, Muenster cheese, bacon, lettuce, and tomato
Caesar Salad with Chicken	Grilled chicken served over crisp romaine, shaved Parmesan, garlic Parmesan croutons, and homemade Caesar dressing
Fresh Garden Salad with Salmon ⁺	Crisp romaine, shredded carrots, diced tomatoes, diced egg, parmesan croutons, topped with Salmon and choice of dressing <i>(v) can be altered to fit vegetarian diet</i>
Bacon Wrapped Meatloaf	Topped with marinara sauce and served with chef's choice of starch and vegetable
Roasted Rosemary Chicken ⁺	Half chicken, roasted with rosemary, and served with chef's choice of starch and vegetable
BBQ Beef Brisket ⁺ <i>(without bun)</i>	Roasted beef Brisket, sliced and served with our Kentucky Red BBQ sauce (served with buns)
Vegetable Lasagna <i>(v)</i>	Six layers of fresh garden vegetables, cheese, and herbs
Grilled Portobello Mushroom Sandwich <i>(v)</i>	Sautéed sundried tomatoes, bell peppers, spinach and smoked Gouda on ciabatta served with Mount Vernon house-made chips

(v) Vegetarian options; Can be altered to fit vegetarian diet.

+ Indicates gluten free items. Please inform your coordinator of any allergies before placing your order.

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BREAKFAST BUFFET PACKAGES

Times of availability: 7 am – 10 am | 2 hour event limit
A 22% service charge and 6% tax is applied to all breakfast services.

The General's Breakfast \$32/person

Choice of Breakfast Casserole or Biscuits & Gravy, Two choices of Breakfast Meat, Breakfast Potatoes, Waffles, Assorted Bagels with Cream Cheese or Butter, Fruit Salad, Orange Juice, Coffee and Tea

Lady Washington Breakfast \$27/person

Scrambled Eggs, Choice of Breakfast Meat, Breakfast Potatoes, Biscuits & Gravy, Assorted Bagels with Cream Cheese or Butter, Fruit Salad, Orange Juice, Coffee and Tea

Mansion House Breakfast \$22/person

Scrambled Eggs, Choice of Breakfast Meat, Breakfast Potatoes, Yogurt & Granola, Fruit Salad, Assorted breakfast pastries, Orange Juice, Coffee and Tea

Greenhouse Breakfast \$16/person

Assorted breakfast pastries, Assorted Bagels with Cream Cheese or Butter, Fruit Salad, Yogurt & Granola, Individual Oatmeal cups, Cereal, Orange Juice, Coffee and Tea

The Wharf Breakfast \$13/person

Assorted breakfast pastries, Fruit Salad, Yogurt & Granola, Orange Juice, Coffee and Tea

Add-Ons:

Waffle Station \$9/person

Pick two toppings: Whipped Cream, Strawberry Fruit Topping, Blueberry Fruit Topping, Chocolate Chips

Omelet Station \$13/person

Pick four toppings: Bacon, Ham, Onions, Tomatoes, Spinach, Cheddar Cheese, Mozzarella

The Omelet Station requires a \$150 Staffing Fee per hour and a minimum of 25 guests.

Casserole Options:

Ham & Cheddar

Bacon & Cheddar

Tomato & Mozzarella

Feta & Spinach

Breakfast Meat Options:

Bacon

Turkey Bacon

Sausage

Chicken Sausage

Ham

GEORGE WASHINGTON'S MOUNT ★ VERNON

Group Dining: Early Dinner Menu

\$34 per guest

(Tax and gratuity included)

Available Monday – Thursday, 4:00pm to 6:00pm

Our early dinner menu includes a Caesar Salad, a **choice of two entrées** (select from the following list), apple or cherry Pie (select one), and non-alcoholic beverages.

Bacon Wrapped Meatloaf

Petite Salmon Fillet with Hollandaise

Rosemary Chicken

Sliced Turkey with Gravy

Vegetable Lasagna

All Served with:

Chef's choice of Vegetable and Potato

Homemade Breads and Crackers

Final menu selection must be supplied two weeks prior to arrival.

Final guest count and their entrée selections must be supplied at least five (5) business days prior to the dinner.

Dinner must be paid with a certified check, company check, or a major credit card.

Meal counts must be provided for parties over 40 or a \$2 per person surcharge will occur

