

International Cup

Saturday, October 18, 2008

Celebrate in style

TERMS & CONDITIONS

Payment and Billing

Hot Buffet Menu prices and Bar Service prices are based on a minimum guarantee of 25 guests. Lesser numbers will incur a surcharge.

Final guest count is due 72 hours prior to event. This constitutes a minimum number for which you will be billed. Your guest count may increase, but it cannot decrease.

A 25% non-refundable deposit is required to ensure final booking. The deposit amount will be deducted from your final invoice.

Staffing charges are \$30.00 per wait staff per hour and \$35.00 per bartender per hour. There is an eight-hour minimum.

All International Cup Buffet Packages include high quality disposable goods.

All International Cup Buffet Packages include appropriate buffet and service equipment. (Except Meadow drop-off service for hot buffets – disposable chafers charge will be applied.)

Party Platters and Ala Carte Hors D'oeuvres DO NOT include disposable goods. Please include in your contract if needed.

A \$35.00 delivery charge for drop-off service will be assessed to the final bill.

Final payment is due at least 48 hours prior to the function via VISA, MASTERCARD, AMERICAN EXPRESS or Certified Check.
NO PERSONAL CHECKS.

All rentals of tables and chairs must be coordinated through the Virginia International Cup- approved rental company, Capitol Party Rentals. This is the responsibility of the client.

132" Standard Linens

\$18.00 each

132" Designer Linens

\$30.00 each

Grand Buffet Floral

Centerpieces

\$225.00-\$275.00 each

Guest Table Floral

Centerpieces

\$65.00-\$95.00 each

phone: 703.451.2798

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INTERNATIONAL CUP BUFFET

Great Meadow Picnic

Fresh Fruit Display

Harvest Crudités Basket

Bow Tie Pesto Pasta Salad

Red Bliss Potato Salad

Cranberry-Pecan Chicken Salad on Croissant

Buffalo Turkey Roll-Up

Roast Beef & Havarti on French Bread

Snack Basket

15.95 PER PERSON

Deep South Hurdle

Fresh Fruit Display

Hot Crab & Artichoke Dip

Blackened Chicken Breast

Louisiana Jambalaya

Collard Greens with Bacon

Cornbread

18.95 PER PERSON

Best Bet Barbecue

Fresh Fruit & Cheese Display

Harvest Crudités Basket

Classic Coleslaw

Red Bliss Potato Salad

Pulled Pork Barbecue

Barbecued Chicken Breast

Potato Chips and Pretzels

Barbecue Baked Beans

Fresh Baked Rolls

16.95 PER PERSON

Stable Choice

Fresh Fruit & Cheese Display

Harvest Crudités Basket

Fresh Fruit & Cheese Display

R&R Catering House Salad

Spicy Pecan Chicken

Smashed and Mashed Potatoes

Southern-Style Green Beans

Fresh Baked Rolls

and Butter

16.95 PER PERSON

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MORE INTERNATIONAL CUP BUFFET

Racin' Around

Fresh Fruit Display
Cranberry-Almond Field Greens
Champagne Chicken
Marinated London Broil
Orzo with Mushrooms
Grilled Vegetables
Fresh Baked Rolls and Butter
17.95 PER PERSON

Spectators' Haven

Fresh Fruit Display
International Cheese Board
Harvest Crudités Basket
Wings of Fire
Buffalo Tenders
Barbecue Meatballs
Grilled Vegetable Flautas
Nine-Layer Mexican Dip with Tortilla Chips
16.95 PER PERSON

Steeplechase Ho-Down

Fresh Fruit & Cheese Display
Taquito & Flauta Display
Chicken Fajitas
Cheese Enchilada Casserole
Beef Burrito Casserole
Spanish Rice & Refried Beans
Tortilla Chips and Salsa
17.95 PER PERSON

International Cup Nibbler

French Brie Display with Croustades
Crab and Coconut Dip
with Plantain Chips
Thai Chicken Sates
with Peanut Sauce
Cajun Filet Baguettes
Roasted Pepper Humus
& Tabbouleh with
Garlic Toasted Pita Angles
Oriental Spring Rolls
Italian Antipasto Platter
19.95 PER PERSON

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MORE INTERNATIONAL CUP BUFFET

Better Getcha Food

Fresh Fruit & Cheese Display

Harvest Crudités Basket

Classic Coleslaw

Red Bliss Potato Salad

Beef Brisket

Baby Back Ribs

Pulled Chicken Barbecue

Barbecue Baked Beans

Potato Chips and Pretzels

Fresh Baked Rolls

18.95 PER PERSON

Rail-Side Race Buffet

Fresh Fruit & Cheese Display

Harvest Crudités Display

Asparagus and Roasted Pepper Caesar

Artichoke-Tomato Chicken Breast

Salmon with Roasted Pepper Coulis

Confetti Orzo Pasta Sauté

Green Beans, Yellow Beans and Red Peppers

Fresh Baked Rolls

17.95 PER PERSON

Shotgun Start

International Cheese Board

Harvest Crudités Basket

Italian Sausages and Peppers

Barbecue Beef Brisket

Oven-Fried Chicken Breast

Smashed and Mashed Potatoes

Macaroni and Cheese

Southern-Style Collard Greens

Fresh Based Rolls and Butter

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MORE INTERNATIONAL CUP BUFFET

Triple Crown Nibbler

Fresh Fruit Display

International Cheese Board

Miniature Maryland Crabcakes

Parmesan Artichoke Hears

Spinach Artichoke and Roasted Pepper

Dip with Garlic Toasted Pita Angles

Teriyaki Chicken Sates Display

Orechiette Pasta with Scallops & Shrimp

Beef Tenderloin Display

Fresh Baked Rolls

24.95 PER PERSON

Horsin' Around Buffet

Fresh Fruit Display

International Cheese Board

Pear-Walnut Gorgonzola Salad

Cajun Tenderloin of Beef Display

Szechwan Sea Bass

Wild Rice with Pecans

Asparagus with Caramelized Onions and

Roasted Peppers

Fresh Baked Rolls

29.95 PER PERSON

Saddle and Bridle Buffet

Fresh Fruit Display

International Cheese Board

Hot Crab & Artichoke Dip

Chopped Asian Chicken Salad

Barbecue Meatballs

Penne Pasta Alfredo with

Grilled Vegetables

Ginger Peach Turkey Breast

Display

with Miniature Rolls

Sesame Green Bean Salad

Fresh Baked Rolls

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ALA CARTE HORS D'OEUVRES

Fresh Fruit Display

Cantaloupe, Honeydew, Green & Red Grapes, Pineapple, Blackberries, Blueberries, Strawberries and Kiwi Elegantly Displayed.

16" PLATTER SERVES 20-25 GUESTS @ 55.00

Cheese & Cracker Board

Cubed Cheddar, Havarti with Dill, Smoked Gouda, Swiss and Jalapeno-Jack Presented with Assorted Crackers.

16" PLATTER SERVES 20-25 GUESTS @ 55.00

Garden Vegetable Display

Colorful, Crisp Garden Vegetable Crudités Served with Roasted Red Pepper Dip.

16" PLATTER SERVES 20-25 GUESTS @ 45.00

American Deli Tray

Oven Roasted Beef, Smoked Turkey Breast, Muenster Cheese and Cheddar Cheese with Lettuce, Tomatoes, Onions, Pickels and Fresh Baked Sandwich Breads.

SERVES 20-25 GUESTS @ 85.00

Wings of Fire

Plump Chicken Wings Basted with Fiery Wing Sauce Garnished with Celery and Carrot Sticks and Presented with Bleu Cheese Dipping Sauce.

100 PIECES @ 95.00

Buffalo Tenders

Boneless Chicken Tenders Zapped with Buffalo Seasonings and Presented with Bleu Cheese Dipping Sauce

50 PIECES @ 75.00

Texas Pork Barbecue

In a Zesty Barbecue Sauce Served with Assorted Miniature

Fresh Baked Rolls.

7 lbs. Serves 20-25 GUESTS @ 125.00

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MORE ALA CARTE HORS D'OEUVRES

All-Beef Barbecue Meatballs

All-Beef Bite-Sized Meatballs Glazed with our Zesty Barbecue Sauce
100 PIECES @ 75.00

Taquito & Flauta Platter

Shredded Beef Wrapped in Corn Tortillas and Chicken
Wrapped in Flour Tortillas. Served with Poncho's Salsa.
50 PIECES @ 75.00

Hot Crab & Artichoke Dip

Lump Crab & Artichoke Hearts Blended in our creamy Cheese Dip
and Baked. Served with Garlic Toasted Pita Angles.
SERVES 20-25 GUESTS @ 85.00

Nine-Layer Mexican Dip

Refried Beans, Cheddar Jack Cheese, Purple Onion, Tomatoes,
Guacamole, Sour Cream, Black Olives, Scallions and Jalapenos.
Served with Tortilla Chips and Poncho's Salsa.
SERVES 30-35 GUESTS @ 65.00

Orange Grilled Chicken Presentation

Sliced Orange Grilled Chicken Presented with Grilled Onion
Rings and Ginger Sesame Vinaigrette.
SERVES 20-25 GUESTS @ 95.00

Fiery Asian Pork Tenderloin

Tenderloin of Pork Marinated in Red Hot Chile Paste, Soy
Sauce, Worcestershire, Sesame Oil, Garlic and Brown
Sugar. Thinly Sliced and Presented with Asian Spiced
Pad Thai Noodles, Sauteed Bok
Choy, Asian Green Beans and
Roasted Red Peppers.
SERVES 20 - 25 GUESTS @ 110.00

Nicoise Platter

A beautiful display of Grilled Ahi
Tuna Steak, Tomatoes, Hard Boiled
Eggs, Field Greens, Cucumbers,
Artichoke Hearts, Crisp Green
Beans, Olives and French
Vinaigrette. Served with
French Bread Baguettes.
SERVES 20 -
25 GUESTS @ 125.00

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MORE ALA CARTE HORS D'OEUVRES

Sesame Chicken Display

Sesame Crusted Chicken Breast Presented with Sugar Snap Peas, Red Peppers and Spicy Asian Peanut Dipping Sauce.

SERVES 20-25 GUESTS @ 95.00

Blackened Tenderloin Display

Blackened Tenderloin Sliced and Presented with Whipped Horseradish, Jack Daniels Mustard and Miniature Rolls.

SERVES 15-20 GUESTS @ 175.00

Barbecue Pork Tenderloin

Marinated in Hoisin Sauce and Rice Wine, Served with Sesame Seed and Hot Mustard with Baguettes.

SERVES 20-25 GUESTS @ 95.00

Smashed and Mashed Potato Station

Garlic Smashed Yukon Gold Potatoes and Apple Sweet Mashed Potatoes served with a variety of Toppings to include Roasted Garlic, Red Onion Confit, Sun Dried Tomato Tapenade, Wild Mushroom Ragout, Cheddar Cheese, Bacon, Sour Cream and Chives

SERVES 20-25 GUESTS @ 75.00

Mozzarella-Tomato Caprese Skewers

Cherry Tomatoes and Marinated Mozzarella Balls
Skewered and Drizzled with Mediterranean Dressing

50 PIECES @ 100.00

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MORE ALA CARTE HORS D'OEUVRES

Party, Party, Party Platters!

PRICES ARE PER PIECE – 50 PIECE MINIMUM

Thai Chicken Sates	2.25
Beef Kabobs	2.25
Asparagus and Lobster Bundles.....	2.25
Lobster & Tarragon Bundles.....	2.25
Tuna Skewer With Wasabi Mayo.....	2.25
Jumbo Iced Spiced Shrimp.....	2.25
Jumbo Scallop with Bacon.....	2.25
Parmesan Artichoke Hearts	1.75
Miniature Beef Wellington.....	1.75
Miniature Crab cakes	1.75
Blackened Filet Baguettes	1.75
Smoked Chicken Cornucopias.....	1.75
Miniature Black Olive & Feta Panini	1.75
Miniature Sun dried Tomato & Pesto Panini.....	1.75
Peking Duck Spring rolls.....	1.75
Bacon-Wrapped Shrimp.....	1.75
Miniature Burgers	1.75
Miniature Reubens	1.75
Spanakopita	1.50
Spicy Seafood Bundle.....	1.50
Beef Empanadas.....	1.50
Spiced Pork Tenderloin Crostini.....	1.50
Cashew Chicken Spring roll	1.50
Caramelized Onion- Gorgonzola Croustade	1.50
Miniature Chicken Cordon Bleu	1.25
Baked Cheddar Puffs ...	1.25
Crab & Shrimp Lumpia ..	1.25
Italian Sausage Puffs.....	1.25
Assorted Miniature Quiche....	1.25
Oriental Spring Rolls	1.25

Please Note: Above Prices are
for Ala Care Items Only.

They Do not Include Buffet
Equipment,

Serve Ware, Linens, etc.

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BEVERAGE PACKAGES

5-Hour Beer, Wine and Soda Bar

Domestic Beer, Wine Selections,
Assorted Sodas, Mineral Water, Bottled Water, Ice, Cocktail
Napkins,

9 and 10 ounce Acrylic Cups

***16.95 PER PERSON**

5-Hour Premium Open Bar

Cutty Sark Scotch, Bacardi Rum, Seagram's Whiskey,
Seagram's Gin, Absolut Vodka, Jack Daniels Bourbon,
Domestic Beer,

House Wine Selections,
Assorted Sodas, Mineral Water, Mixers,

Bottled Water, Ice, Bar Equipment,
Cocktail Napkins, 9 and 10 ounce Acrylic Cups

***20.95 PER PERSON**

5-Hour Soda Bar

Assorted Sodas, Mineral Water, Bottled Water, Ice,
Cocktail Napkins,

9 and 10 ounce Acrylic Cups

6.95 PER PERSON

MISCELLANEOUS ITEMS

Imported Bottle Beer Available for an Additional
2.00 PER PERSON

Bartenders

**35.00 PER BARTENDER PER HOUR
(8-HOUR MINIMUM)**

***Bartenders Required for
Alcoholic Beverage Packages**

**50 Guest Minimum on all Bar
Packages without Incurring
Surcharge**

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