



KESWICK CLUB

CLUB





KESWICK CLUB

Breakfast



– Breakfast Menus –

CONTINENTAL BUFFET

Pitchers of freshly squeezed orange, seasonal fruit and grapefruit juice
Freshly baked danish, croissants and muffins | *creamery Butter and preserves*
Seasonal fresh fruit display
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas

\$16

KESWICK BUFFET

Pitchers of freshly squeezed orange, seasonal fruit and grapefruit juice
Freshly baked danish, croissants and muffins | *creamery butter and preserves*
Seasonal fresh fruit display
Scrambled Shenandoah Farm eggs | *fresh herbs and local chevre*
Apple-wood smoked bacon and Kite's country sausage
Cheddar and herb biscuits
Fruit yogurts

CHOOSE 1 OF 3:

Orange-spice french toast | *Virginia maple syrup*

-OR-

Blueberry pancakes | *Virginia maple syrup*

-OR-

Goat cheese prosciutto strata

CHOOSE 1 OF 2:

Creamy grits served with cheddar cheese and bacon

-OR-

Keswick homefries

CHOOSE 1 OF 2:

Assorted cereals with fresh berries and milk

-OR-

Organic oatmeal | *served with dried fruits, nuts, brown sugar and Virginia maple syrup*

Freshly brewed coffee, decaffeinated coffee and selection of hot teas

Minimum of 10 people | \$22

All prices listed are per person, plus 20% Service Fee, 9% Tax

BREAKFAST BUFFET ENHANCEMENTS

Smoked salmon with bagels

*whipped cream cheese, sliced tomato
shaved red onion and capers*

\$7

Country sausage and gravy biscuits

\$4.50

Breakfast burrito

*farm fresh scrambled eggs wrapped in a whole wheat tortilla
with green onions, cheddar cheese and salsa fresca*

\$4.50

Egg White Frittata

Tomatoes, peppers, mushrooms, goat cheese and roasted tomato sauce

\$5.50

Muesli

*Toasted oats, nuts, dried fruits, apples, mixed
with organic yogurt and drizzled in local honey*

\$5.50

Breakfast sandwiches

*Virginia ham, cheddar and egg croissant, country sausage and egg biscuit,
bacon egg and cheese biscuit, spinach egg and cheese croissant*

\$4.50

Quiche

*Green onion, white cheddar and tomato or gruyere
spinach and ham or grilled vegetables*

\$5.50

Virginia eggs benedict

buttermilk biscuits, kite's ham, poached eggs and hollandaise

\$6.50

Cinnamon brioche French toast

roasted banana chutney

\$6.50

Goat cheese and prosciutto strata

Fresh tomato coulis

\$5

Fresh blueberry pancakes

Virginia maple syrup

\$5.50

Flavored yogurts

\$3

Cereals and granola

\$2.50

All prices listed are per person, plus 20% Service Fee, 9% Tax

CHEF STATIONS

Made-to-order farm fresh eggs and omelettes

green onion, mushrooms, tomato, ham, cheese and spinach

\$8.50

Malted waffles

Fresh fruit and berries, whipped cream and Vermont maple syrup

\$8.50

Hand carved Scottish smoked salmon

Served with a trio of flavored cream cheeses, hard cooked eggs, parsley, lemon, capers, red onion, tomatoes and a basket of local bagels

\$13

Donut station

Apple cider donuts, made to order a variety of topping to include, but not limited to, powdered sugar, cinnamon sugar, orange sugar, vanilla glaze, chocolate glaze, pecans, sprinkles

\$7

Smoothie bar

Fresh berries and seasonal fruit, organic yogurt, soy milk, protein powders, soy and whey

Made to order

\$7.50

STATION SERVICE IS FOR ONE HOUR

KESWICK BREAKFAST

FAMILY STYLE STARTERS

Keswick breakfast potatoes

Sticky love bacon or kite's country sausage

Assorted breakfast pastries, breads and muffins | *sweet butter, preserves, jam and fresh sliced fruit*

CHOOSE ONE

Eggs benedict with smoked salmon and hollandaise

Crab cake benedict

Grilled brioche with herbed scrambled eggs and mushrooms

Polyface Farm eggs any style with roasted tomato

Old fashioned French toast with Virginia maple syrup

Pitchers of freshly squeezed orange juice and pink grapefruit juice

Freshly brewed coffee, decaffeinated coffee and selection of hot teas

\$20

BUFFETS WILL BE PREPARED WITH A MINIMUM REQUIREMENT OF 25 GUESTS.

A SURCHARGE WILL BE APPLIED FOR GROUPS UNDER 25 GUESTS: \$95

All prices listed are per person, plus 20% Service Fee, 9% Tax



KESWICK CLUB

Lunch



APPETIZERS

(CHOOSE 1)

Avocado and Fennel Salad

baby arugula, shaved fennel, sweet red onion, avocado, and raspberry vinaigrette

Garden gazpacho

with pickled cucumber and chives

Bruschetta

grilled bread topped with parmesan-pesto spread, fresh tomato, and shaved ham

Lump crab fritter

Yukon gold potato, applewood-smoked bacon, and chive fritter with sweet mustard remoulade

ENTREES

(CHOOSE 1)

Baby arugula salad

shaved fennel, sweet red onion, avocado, grilled prawns, and raspberry vinaigrette

Three cheese tortellini

roasted mushroom alfredo, reggiano, spinach, and toasted garlic

Lemon marinated mahi mahi

fingerling potato and asparagus in tarragon butter, tomato hollandaise

Oven-roasted breast of free range chicken

cornmeal dumplings, warm red cabbage slaw, pan jus

DESSERTS

(CHOOSE 1)

Melon sorbet

fresh fruit, and gaufrette cookies

Chilled "hot chocolate"

fudge brownies, ice cream, and chocolate sauce

\$28 per person

INCLUDES 3 COURSES, COFFEE, DECAFFEINATED COFFEE, SELECTION OF HOT TEAS

All prices listed are per person, plus 20% Service Fee, 9% Tax



KESWICK CLUB

Refreshments



– Continuous Refreshment Service –

BEVERAGE STATION

Coffee, decaffeinated coffee, selection of hot teas
Assorted sodas, bottled mineral water
\$18 all day \$10 half day

THE HEALTHY LIVING BREAK

Homemade energy tea, protein bars, lettuce wraps
Dried fruits and country garden dip with
Carrots, celery and wheat crackers
\$16

CUPCAKE BONANZA BAR

Red velvet, wacky, traditional yellow, carrot cakes
Vanilla, chocolate and cream cheese frosting
Sprinkles, chopped nuts
Toasted coconut and chocolate
\$16

THE REFINEMENT TEA

Selection of artisan teas
Assorted scones
Preserves, lemon curd and devon cream
Lavender honey
A selection of madeleine's, fruit tarts
and tea breads
Assorted tea sandwiches
\$16

THE ORIENT-EXPRESS

Iced lattes and coffees
Fresh fruit spritzers
Tartine bar
Brie, pâté, saussicon and tapenade
Mini fruit gallettes
Assorted chocolate truffles
\$24

TALE OF TWO TREATS

Chocolate crinkle cookies
with powdered sugar, chocolate heavenly hash
Mini blt's
Mini croque monsieur
\$16

ENERGY BREAK

Assorted energy drinks
Green tea with ginseng
Fresh fruit smoothies
Assorted local organic vegetables
Hummus and baba ganoush
Energy bars
Protein bars
\$24

All prices listed are per person, plus 20% Service Fee, 9% Tax



KESWICK CLUB

Receptions



– Butler Passed Hors d'Oeuvres –

COLD

Crab salad stuffed tomatoes

\$29 per dozen

Rare-seared, chilled ahi crostini with wasabi vinaigrette

\$31 per dozen

Poached shrimp and avocado brochette

\$28 per dozen

Smoked trout and cucumber roll with horseradish and dill

\$28 per dozen

Scallop ceviche on Belgium endive

\$32 per dozen

Bruschetta assortment: caponata, tapenade, and fresh tomato-basil

\$25 per dozen

Marinated mushrooms with herbed goat cheese

\$23 per dozen

Beef carpaccio crostini

\$28 per dozen

Miniature ham, gruyere, and apple butter sandwiches

\$26 per dozen

Curried chicken and grape croustade

\$24 per dozen

Asparagus and crab spears with bacon-mustard butter

\$34 per dozen

Garden fresh vegetable and local goat milk cheese roulade

\$29 per dozen

Chicken liver pots de crème with port wine syrup and toasts

\$32 per dozen

Jumbo lump crab and sweet chili spring rolls

\$30 per dozen

All prices listed are per doz/unit, plus 20% Service Fee, 9% Tax

– Butler Passed Hors d'Oeuvres (Cont'd)–

HOT

Baked tomatoes with tarragon-mustard chicken salad

\$24 per dozen

Pulled bbq pork “éclairs”

\$28 per dozen

Meatball sliders with fire roasted tomato sauce and mozzarella

\$29 per dozen

Pulled chicken and ginger spring rolls with duck sauces

\$27 per dozen

Ham and potato croquettes with sweet mustard sauce

\$26 per dozen

Portabella mushroom and tomato brochettes with balsamic glaze

\$25 per dozen

Artichoke and parmesan toast

\$23 per dozen

Shrimp, bacon, and sweet corn fritter with cilantro crème fraiche

\$28 per dozen

Sea bass croquettes with caper tartar sauce

\$30 per dozen

Lobster skewers with tarragon mustard and petite tomatoes

\$36 per dozen

Truffled asiago and wild mushroom beignets

\$34 per dozen

Shaved filet of beef tenderloin with mushroom pate and Belgium endive

\$36 per dozen

Duck rillettes with grapes and toasted rye

\$39 per dozen

Seared diver scallops in truffle-chive butter sauce

\$38 per dozen

Baked Vidalia onion and black mission fig tarts with Maytag bleu

\$31 per dozen

Seared Foie Gras on Individual Tart Tatin

\$44 per dozen

All prices listed are per doz/unit, plus 20% Service Fee, 9% Tax



KESWICK CLUB

Dinner



APPETIZERS

(CHOOSE 1)

Creamy golden garlic soup
with herb croutons and parmesan

Baby arugula salad
roasted tomatoes, chopped pecans, scallions, local goat cheese, and sherry vinaigrette

Chilled crab cocktail
with avocado mousse, sweet corn cream, and piquant tomato vinaigrette

Seared diver scallops potato and scallion pancakes
tomato confit, and a reduction of aged balsamic

ENTREES

(CHOOSE 1)

Baby arugula salad
roasted tomatoes, chopped pecans, local goat cheese, and sherry vinaigrette with your choice of grilled prawns, marinated flank steak, or roasted portabella mushroom

Pan roasted Chilean sea bass
sweet pea risotto, and a viognier-braised mushroom medley

Honey & rosemary braised thigh and roasted breast of Amish chicken
buttermilk-whipped potatoes, and glazed carrots

Grilled strip loin of beef
Maytag-roasted fingerling potatoes, port wine reduction, and garlic wilted spinach

DESSERTS

(CHOOSE 1)

Orange-glazed pound cake
fresh fruit, and zabaglione

Frozen dark chocolate mousse
raspberry cream, and cocoa sponge

\$54 | 4 courses \$45 | 3 courses

INCLUDES COFFEE, DECAFFEINATED COFFEE, SELECTION OF HOT TEAS

All prices listed are per person, plus 20% Service Fee, 9% Tax

– Stations –

TAPAS STATION

Tortillas (Spanish-style omelet) *potato and onion, 8 pieces,*
\$8.50 per tortilla

roasted bell pepper *and Spanish chorizo, 8 pieces*
\$9.50 per tortilla

lump crab and spinach, 8 pieces,
\$12 per tortilla

Pintxos (tapas from Northern Spain) braised beef *and smoked tomato puree*
\$30 per dozen

grilled shrimp *and citrus herb sauce*
\$24 per dozen

sliced lamb *and bell pepper puree*
\$48 per dozen

Croquettes *with jamon and Vidalia onion,*
\$18 per dozen

Gambas a la plancha (shrimp from the grill) *with roasted garlic aioli*
\$24 per dozen

Catalonian roasted snails *with anise butter, garlic, and parsley*
\$8 per pound

Potato, caper, and leek cakes *with crema and rosemary*
\$2 each

Calamari and black mussel salad *with pickled red onion and lemon*
\$18 per pound

Fennel and pepper stuffed mushrooms *with manchego cheese*
\$28 per dozen

Oysters on the 1/2 *with pickled cucumber sauce*
\$34 per dozen

Shrimp and crab cocktail *with citrus mojo*
\$6 per glass

\$60 CHEF FEE

All prices listed are per person, plus 20% Service Fee, 9% Tax

– *Stations (cont'd)* –

ASIAN STATION

TGrilled shrimp skewers

with garlic chili sauce and chives, 3 shrimp each

\$6 each

Crab, mango, and cilantro fritters

with sweet ginger marmalade

\$24 per dozen

Scallop and savoy cabbage rolls

with garlic mustard

\$32 per dozen

Seared beef and water chestnut k-bobs

with Mongolian onion jam, 3 pieces each

\$8 each

Japanese eggplant in sweet-spicy sesame vinaigrette

\$18 per pound

Oysters on the 1/2

with grapefruit-sake and basil

\$34 per dozen

Cantonese bbq pork riblettes

\$10 per pound

Soy-braised chicken and scallion lettuce wraps

\$28 per dozen

Seared duck on Korean cabbage and potato cakes

\$32 per dozen

Szechuan crab spring rolls

\$35 per dozen

Nori rolls (chef's choice of market fresh fish)

with wasabi, pickled ginger, and soy

market price

\$60 CHEF FEE

All prices listed are per person, plus 20% Service Fee, 9% Tax

– Keswick Club Themed Buffets –

Grill Options

STEAKS

Chef cut 10 oz. rib eye

-AND/OR-

Chef cut 10 oz. strip steak

-AND/OR-

Marinated portabella mushroom steak

Accompaniments

grilled tomatoes, coal-roasted potatoes, buttered green beans, grilled salad of baby arugula, zucchini, red onion, and aged balsamic vinaigrette

\$45 per person

BBQ

1/2 an Amish chicken *(dry rubbed or sauced)*

-AND/OR-

Baby back ribs *(dry rubbed or sauced)*

Accompaniments

grilled corn, buttermilk biscuits, braised greens, salad of romaine, cucumber, tomatoes, red onion, and buttermilk ranch

\$39 per person

“PICNIC”

Hamburgers/ Boca burgers

Jumbo beef franks/veggie dogs

Bratwurst

Accompaniments

baked beans, kettle chips, potato salad, lettuce, tomato, and onion, breads, condiments, cheeses

\$37 per person

\$275 off site fee for catered events. All prices listed are per person, plus 20% Service Fee, 9% Tax

– Keswick Club Themed Buffets (cont'd) –

RAW BAR

Shucked oysters/clams
Chilled poached shrimp
Chilled king crab legs
Chef-seared crab cakes
Fried oysters

South American or traditional shrimp cocktail

(OPTION LEVELS OF TWO, THREE, FOUR, OR SIX CHOICES)

Served with cocktail sauce, mignonette, hot sauces, lemons, and crackers

\$24 per person

PASTA BAR

CHOOSE TWO

Potato gnocchi, three cheese tortellini,
farfalle, rigatoni, linguini

CHOOSE THREE

Creamy alfredo, fire roasted tomato,
basil pesto, clam sauce (white and red available),
pinot grigio and olive oil

CHOOSE SIX

Shrimp, sweet Italian sausage, meatballs, mushrooms, artichoke hearts,
asparagus, Roasted tomatoes, ham, sweet peas, roasted red bell pepper,
roasted garlic, yellow Onions, broccoli

Served with fresh basil, parmesan, garden salad, and garlic bread

\$35 per person

\$275 off site fee for catered events. All prices listed are per person, plus 20% Service Fee, 9% Tax

– Keswick Club Themed Buffets (cont'd) –

FLATBREAD PIZZAS

Grilled flank steak

mushroom cream, white cheddar, caramelized onions, and port wine reduction

Sweet Italian sausage

roasted mushrooms, fire roasted tomato sauce, mozzarella

Vegetable

grilled zucchini, red onion, portabella mushroom, spinach, roasted garlic, goat cheese and buffalo mozzarella

Keswick Caprese

roasted garlic butter, fresh tomato, basil, and mozzarella

Roasted lamb

caramelized onion, roasted fennel, tomatoes, garlic, feta, and buffalo mozzarella

OR ANY FLATBREAD FROM OUR BAR MENU

\$22 per person

Seafood Feasts

LIVE FIRE PAELLA

Prepared for your party over an open fire

(PICK AND CHOOSE FROM THE FOLLOWING)

Shrimp, calamari, seasonal fish, clams, mussels, lobster, chicken, Spanish chorizo, ham, fennel, yellow onions, roasted tomatoes, sweet peas, roasted bell pepper

\$32 per person

FRESH SEAFOOD MIXED GRILL

Seasonal fish filets, giant prawns, oysters, lobster tail and clams

Accompanied by a variety of fresh, seasonal vegetables, sauces, and breads with grilled vegetable salad

\$35 per person

CRAWFISH OR SHRIMP BOIL

Prepared over a live fire

with red potatoes, corn on the cob, onions, tomatoes, and green beans

\$22 per person

\$275 off site fee for catered events. All prices listed are per person, plus 20% Service Fee, 9% Tax