

# *Hotel Strasburg*

## *Buffet Menu Selections*

### *The Valley Room*

Our banquet facilities are equipped to serve up to 80 guests for a seated meal and up to 100 guests for a cocktail-style function.

A non-refundable Room Charge Fee is required at the time of booking to guarantee the Valley Room for the day and time you request.

Please contact our Director of Sales for additional information or to book your function.

### *All Buffets Include:*

Garden Salad with House Dressing  
Freshly-Baked Bread with Butter  
Unlimited Coffee, Iced Tea & Soda

### **25 Person Minimum (Starting @ \$20.00)**

2 Entrees  
2 Starches  
2 Vegetables *or* 1 Medley  
Choice of Dessert

### **40 Person Minimum (Starting @ \$24.00)**

3 Entrees  
2 Starches  
2 Vegetables *or* 1 Medley  
Choice of Dessert

*Estimated range \$20.00 to \$60.00 per person*

*Pricing excludes Room Charges, Taxes, & Gratuity and are subject to change without notice.*

*Hotel Strasburg, 213 S. Holliday St, Strasburg VA 22657 +1 540 465 9191 or 1 800 348 8327*

## Entrees

Roast Beef with Gravy		Baked Ham with Pineapple Sauce	
Beef Stroganoff	+\$2.00	Roast Duck Breast	+\$4.00
Beef Tips Burgundy	+\$2.00	Poached Salmon with Dill Sauce	+\$3.50
London Broil Bordelaise	+\$3.00	Blackened Salmon	+\$3.50
Herb Roasted Chicken		Shrimp Creole	+\$3.00
Stuffed Chicken Breast	+\$3.00	Seafood Mornay	+\$3.00
Chicken Primavera	+\$2.00	Shrimp & Crab Etouffe	+\$3.00
Chicken Shenandoah	+\$2.00	Fried Shrimp	+\$3.00
Chicken Breast Chausser	+\$2.00	Seafood Norfolk	+\$3.00
Roast Pork Loin		Catch of the Day	Market Price
Grilled Boneless Pork Chops	+\$1.00		

## Starches

Oven Browned Potatoes	
Scalloped Potatoes	+\$ .75
Au Gratin Potatoes	+\$ .75
Mashed Potatoes	
Parsley Potatoes	
Smashed Potatoes	
Lyonnais Potatoes	+\$ .75
Blended Rice Pilaf	+\$ .75
Seasoned Long Grain Rice	
Buttered Noodles	
Pasta Marinara or Alfredo	+\$1.00/+\$2.00

## Desserts

Homestyle Fruit Pie	\$3.50/+\$ .25
Homemade Pecan Pie	\$4.25/+\$1.00
Lemon Meringue Pie	\$3.25
Chocolate Mousse Pie	\$3.25
Boston Cream Pie	\$3.25
Frosted Layer Cake	\$3.95/+\$ .45
Homemade Cobbler	\$3.50/+\$ .25
Classic Cheesecake	\$5.50/+\$2.25
Gourmet Cheesecake	\$5.95/+\$2.70
Chef's Gourmet Choice	\$5.95/+\$2.70

## Vegetables

Steamed Broccoli	
Baby Carrots	
Southern-Style Green Beans	
Steamed Green Beans	
Buttered Corn	
Southern Corn Pudding	+\$1.00
Fresh Vegetable Medley	

## Pre-Dinner

Available for an additional charge

Assorted Cheese & Cracker Tray	\$2.25 per person
Assorted Crudités with Dip Tray	\$2.00 per person
Assorted Cheese & Crudités Combo Tray	\$3.00 per person
Assorted Homemade Soups	\$1.95 per person

# *Hotel Strasburg Hors d'Oeuvres Menu*

## *Hors d'Oeuvres Party Planning:*

### *Dinner Party*

Figure 3 to 4 hors d'oeuvres per person--just something to tide them over during cocktail time & while waiting for the guests to arrive.

Offer at least 3 items from varied categories and ingredients. Try not to repeat any of the ingredients in the entrees served.

### *Cocktail Party*

Figure 6 to 8 hors d'oeuvres per person per hour, (not counting any dessert items --it goes to a different stomach!). Again, offer a variety of items.

### *Factors Affecting Quantity of Hors d'Oeuvres Needed*

	More	Less
More Men	X	
More Women		X
Cold Weather	X	
Hot Weather		X
Dinner Following		X
Early Evening		X
Dinner-Time	X	

## Displays

(serve approximately 25 people)

- Assorted Cheese & Cracker Tray \$70.00
- Seasonal Vegetable Tray with Dip \$50.00
- Seasonal Fruit Tray \$50.00
- Seasonal Fruit & Assorted Cheese Tray  
\$65.00
- Marinated Tomato & Mozzarella Salad  
(seasonal) \$65.00
- Deli Meat & Cheese Tray  
with Rolls & Condiments \$175.00
- Smoked Salmon Display \$110.00
- Poached or Blackened Salmon Display  
\$95.00
- Spinach & Crab Dip \$75.00
- Baked Brie with Raspberry Sauce &  
Almonds or Orange Marmalade \$65.00
- Cheese Tortellini with Vodka Cream  
\$40.00

## Hors d'Oeuvres

(priced per 50 pieces)

- Chilled Shrimp Cocktail **\*\*Market Price\*\***
- Oysters on the Half Shell (seasonal) \$95.00
- Assorted Mini-Croissant Sandwiches \$75.00
- Virginia Ham Biscuits \$70.00
- Chicken Tender Jewels \$50.00
- Buffalo-Style Chicken Wings \$75.00
- Barbecued or Swedish Meatballs \$35.00
- Stuffed Mushrooms

with Lump Crab Meat \$80.00

Stuffed Mushrooms  
with Spinach & Asiago \$65.00

Oriental Spring Rolls  
with Dipping Sauce \$100.00

Scallops Wrapped in Bacon \$130.00

Asian Chicken Skewers \$125.00

Hot Crab Dip \$135.00

## Carving Station

(served with Rolls and Appropriate Garnishes)

Mustard-Crusted Lamb Chops  
with Rosemary au Jus \$4.00 per piece

Roast Top Sirloin of Beef  
with Horseradish Sauce \$3.75 per person

Roasted Whole Beef Tenderloin with  
Horseradish Sauce \$7.50 per person

Baked Virginia Spiral Ham  
with Mustard Sauce \$2.50 per person

Roast Turkey Breast  
with Cranberry Relish \$3.50 per person

Steamship Leg of Pork with Sweet-Hot  
Mustard Sauce \$3.25 per person

Steamship Round of Beef  
with Horseradish Sauce \$425.00  
(Serves 120 people)

## Dessert

(priced per 50 pieces)

Assorted Mini Dessert Bites \$100.00

## *Hotel Strasburg Banquet Bar Service*

*Bar Service requires a bartender at an additional charge of \$8.00 per hour. (2 hour minimum)*  
*Total Bar Sales under \$200.00, excluding keg beer sales will be charged a set-up fee of \$25.00.*  
*Total Bar Sales over \$200.00, excluding beer keg sales, will not be charged a set-up fee.*

### Standard Bar Set-Up

2-3 Domestic Beers  
 1-2 Imported Beers  
 Chardonnay & White Zinfandel  
 Cabernet & Merlot  
 Vodka  
 Rum  
 Gin  
 Bourbon  
 Scotch

### Beverages

*(priced per person; free refills)*

Coffee \$2.00  
*(Regular & Decaffeinated)*  
 Iced Tea \$2.00  
*(Sweetened & Unsweetened)*  
 Sodas & Lemonade \$2.00  
 Mineral Water \$2.00

### Snacks

*(serves approx. 25 people per lb.)*

Potato Chips or Pretzels \$ 7.00/lb  
 Tortilla Chips with Salsa \$ 9.00/lb.  
 Popcorn \$ 7.00/lb.  
 Fancy Peanuts \$ 9.00/lb.  
 Fancy Mixed Nuts \$12.00/lb.

### Beers

*(priced per drink; includes tax)*

#### Domestic Beers \$4.00

Budweiser  
 Bud Light  
 Coors Light  
 Michelob Light  
 Michelob Ultra  
 Miller Light  
 Rolling Rock

#### Imported Beers \$5.00

Amstel Light  
 Bass Ale  
 Beck's  
 Corona  
 Corona Light  
 Sam Adams  
 Guinness  
 Hakke Beck  
 Heineken  
 Heineken Light  
 Labatt's Blue  
 Newcastle Brown Ale  
 Stella Artois  
 Landshark

### Wines

*(priced per drink; includes tax)*

#### House Wines (Woodbridge, California) \$7.00

Chardonnay White Zinfandel  
 Cabernet Sauvignon Merlot

#### Champagne (Tott's California) \$7.00

### Liquors

*(priced per drink; includes tax)*

#### House Liquors \$6.00

#### Call Liquors \$7.00

#### Premium Liquors \$8.00