



# Catering Menu

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**[www.fredericksburgexpoctr.com](http://www.fredericksburgexpoctr.com)**

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# Sweet Virginia!

*A Treat for the Senses.*

A taste of Virginia. A variety of choices. The freshest ingredients.

Expert preparation. The Fredericksburg Expo and Conference Center and Boston Culinary Group's catering team go beyond traditional event catering by focusing on distinctive, regional cuisine prepared with care and crafted to arouse the senses.

**Planning menus for large groups can be challenging. We help event planners meet that challenge by creating innovative, memorable events with out-of-the-ordinary cuisine choices.**

Whether your catering needs call for a full-course meal, light hors d'oeuvres or gourmet coffee and oven-fresh pastries, The Fredericksburg Expo and Conference Center's menu offers tasteful solutions that will perfectly complement your event.

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# Breakfast

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## Grand Beginnings

*Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas*

### THE CONTINENTAL

Florida Orange Juice,  
Assorted Breakfast Bakeries,  
Served with Sweet Butter & Fruit  
Preserves  
\$7.95

### CENTRAL PARK CONTINENTAL

Chilled Assorted Fruit Juices, Display  
of Sliced Fruits & Berries, Assorted  
Breakfast Bakeries Served with Sweet  
Butter & Fruit Preserves  
\$9.95

### THE EXECUTIVE CONTINENTAL

Assorted Fruit Juices, Hot Egg, Ham,  
Cheese & Bacon, Egg & Cheese  
Stuffed Croissant  
\$11.95

## Served Breakfast

*Accompanied by Florida Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas*

### FREDERICKSBURG SUNRISE

Fluffy Farm Fresh Scrambled Eggs  
with Assorted Peppers &  
Choice of Link Sausage, Crisp Bacon  
Strips or Ham Steaks, Broiled  
Tomatoes, Assorted Breakfast  
Bakeries with  
Sweet Butter & Fruit Preserves  
\$10.95

### FIESTA OMELETTE

Cheese Filled Omelets with Assorted  
Peppers & Onions, Topped with Salsa  
Fresca & Served with Link Sausage &  
Broiled Tomatoes, Assorted Muffins  
& Breakfast Breads with  
Sweet Butter & Fruit Preserves  
\$13.95

### HAM & CHEESE OMELETTE

Omelets Filled with Diced Ham &  
Shredded Cheeses, Served with  
Choice of Link Sausage, Crisp Bacon  
or Virginia Ham, Tropical Fruit Plate,  
Assorted Muffins & Breakfast Breads  
with Sweet Butter & Fruit Preserves  
\$12.95

### FRESH EGG & POTATO QUICHE

Shredded Hash Browns,  
Egg & Cheddar Cheese  
Quiche Garnished with Chef's  
Vegetable Du Jour, Served with  
Mornay Sauce & Choice of Link  
Sausage, Crisp Bacon or Virginia  
Ham, Assorted Breakfast Bakeries  
with Sweet Butter & Fruit Preserves  
\$13.95

### FREDERICKSBURG SHORT STACK

Fluffy Buttermilk Pancakes with  
Fruit Coulis & Maple Syrup, Served  
with Choice of Link Sausage, Crisp  
Bacon or Virginia Ham  
& Broiled Tomatoes  
\$12.95

*Menus and prices are per person and subject to change. Prices are subject to a 19% service charge and 9.5% sales tax.  
Parties of 50 and under will incur an additional service charge of \$50.00.*



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# Breakfast

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## Breakfast Buffets

*Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas & Assorted Fruit Juices*

### EXECUTIVE OMELETE BAR

Omelets Made to Order by One of Our Expert Chefs, Choose from the Following Ingredients:  
Tomato, Salsa, Onions, Ham, Peppers, Grated Cheese, Mushrooms & Sausages, Served with a Display of Fresh Seasonal Melons & Berries, Breakfast Potatoes Du Jour, Assorted Muffins & Breakfast Breads with Sweet Butter & Fruit Preserves  
**\$10.95**

### RAPPAHANNOCK BREAKFAST BUFFET

Country Style Scrambled Eggs, Choice of Link Sausage, Crisp Bacon or Ham Steaks, Buttered Grits, Black water Strawberry Pancakes with Maple Syrup, Served with Assorted Muffins, Breakfast Breads with Sweet Butter & Fruit Preserves  
**\$12.95**

*Culinary Attendant Fee  
\$100 per attendant*

### CENTRAL PARK SLAM BUFFET

Fluffy Farm Fresh Scrambled Eggs, Silver Dollar Buttermilk Pancakes, Fruit Coulis & Maple Syrup, Seasoned Home Fry Potatoes, Assorted Breakfast Bakeries, Choice of Crisp Bacon Strips, Link Sausage or Ham Steaks, Sweet Butter Preserves  
**\$14.95**

### HEARTY HEALTHY BREAKFAST

Our Executive Chef & Catering Department will be happy to meet with you to discuss several breakfast options that follow the guidelines of the American Heart Foundation

## Themed Breaks

### THE COOKIE JAR

Assorted Freshly Baked Cookies to Include: Strawberry Shortcake, Chocolate with Reese's, Chocolate Chip & Walnuts, White Chocolate Macadamia Nut, Served with Whole Fresh Fruits, Individual Milk, Assorted Sodas & Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas  
**\$8**

### ICE CREAM SUNDAE BAR

(Build Your Own)

Choice of Vanilla Bean, Double Chocolate & Strawberry Ice Cream, Toppings Include: Hot Fudge, Caramel Sauce, Strawberries, Chopped Nuts, Oreo Cookie Crumbs, Rainbow Sprinkles, Whipped Cream & Maraschino Cherries  
**\$10**

### FLAVORED PRETZEL BREAK

Jumbo Soft Pretzels with a Twist of the Following: Italian Parmesan Herb, Cinnamon Sugar & Traditional, Served with the Following Dips: Cheddar Cheese, Marinara, Apple Butter & Mustard, Assorted Sodas & Bottled Water  
**\$8**

### DEATH BY CHOCOLATE

Chocolate Suicide Cake, Chocolate Brownies, Served with Flavored Coffee, Regular Coffee, Assorted Soda & Bottled Water, Decaffeinated Coffee & Herbal Teas  
**\$11**

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# Lunch

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## Boxed Lunch

### TASTE OF VIRGINIA

Thinly Sliced Virginia Baked Ham Served on a Freshly Baked Baguette with a Sweet Herb Mayo Pasta Salad, Gourmet Cookies & Assorted Sodas  
\$11.95

### TOUCH OF FREDERICKSBURG

Assorted Deli Sandwiches to Include Curried Chicken Salad, Smoked Turkey, Virginia Ham, Roast Beef & Tuna Salad, Served with Freshly Baked Breads with Assorted Cheeses, Lettuce & Tomato, Red Skin Potato Salad, Whole Fresh Fruit, Gourmet Fudge Brownie & Assorted Sodas  
\$11.95

### GOURMET WRAPS

Mediterranean Roll-Ups Featuring Eastern Flat Breads with Thinly Sliced Turkey Breast & Virginia Baked Ham Between Layers of Fresh Spinach & Diced Red Peppers, Pasta Salad, Whole Fresh Fruit, Gourmet Cookies, Assorted Sodas & Water  
\$12.95

### OLD TOWN DELI

Assorted Deli Sandwiches to Include Capicola Ham, Genoa, Mortadella, Salami & Smoked Turkey, Served on a Choice of Freshly Baked Breads with Assorted Cheeses, Lettuce & Tomato, Potato Chips, Gourmet Cookies & Assorted Sodas  
\$13.95

## Light Luncheon Selections

*Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea with Lemon Wheel & Herbal Teas*

### VIRGINIA VEGETABLE SALAD

Marinated Bell Peppers, Cauliflower, Carrots, Celery, Red Onion & Fresh Herbs Placed Atop a Bed of Seasonal Greens, Choice of Dressing, Fresh Strawberry Mousse  
\$10.95

*Add \$2.00 for Sliced Chicken Breast*

### CHICKEN SALAD

Marinated Breast of Chicken Surrounded by a Bed of Garden Greens & Crisp Vegetables, Choice of Dressing, Served with Assorted Breads & Butter Chocolate Raspberry Mousse  
\$12.95

### TROPICAL TRIO

Citrus Chicken, Shrimp & Tuna Salads, Petite Croissants, Accompanied by Seasonal Berries, Pasta Salad & Lemon Wedges, Tropical Fruit Mousse  
\$13.95

### ANTIPASTO SALAD

An Array of Thinly Sliced Italian Meats & Cheeses Displayed Atop Assorted Baby Greens with Plum Tomatoes & Artichokes, Served with Assorted Rolls & Butter, Choice of Dressing, Ladyfinger Tiramisu  
\$14.95

### CHOICE OF DRESSINGS

Bleu Cheese, Roast Garlic Ranch, Fresh Herb Vinaigrette, Citrus Champagne, Vinaigrette, Balsamic Vinaigrette, Sun Dried Tomato Vinaigrette & Golden Italian

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# Lunch

## Luncheon Buffets

*Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea with Lemon Wheel & Herbal Teas*

### DELI EXPRESS

A Display of Sliced Meats & Cheeses to Include: Roast Beef, Virginia Baked Ham, Turkey Breast & Pastrami, Cheddar & Swiss Cheese, Relish Platter, Assorted Breads & Rolls, Pasta & Potato Salads, Appropriate Condiments, Gourmet Cookies & Brownies

\$14.95

### MEXICAN FIESTA

Spicy Chicken & Beef Fajitas Accompanied by Soft Flour Tortillas, Crunchy Corn Tortillas, Guacamole, Sour Cream, Black Olives, Jalapeno Peppers, Cheddar Cheese, Shredded Lettuce & Salsa, Served with Refried Beans & Spanish Rice, Cinnamon Churros & Mexican Sugar Cookies

\$13.95

### THE GREAT AMERICAN SOUP & SALAD BAR

Soup Du Jour, Garden Salad with Choice of Dressing, Mushrooms, Cherry Tomatoes, Cucumbers, Olives, Onions, Carrots, Broccoli, Cauliflower, Shredded Cheeses & Croutons, Fruit Salad, Pasta Salad & Marinated Mushrooms, Gourmet Cookies & Brownies

\$11.95

### CHOICE OF SOUPS

Let Our Chef's Prepare Your Favorite Soup Or Choose from: Southwestern Tortilla, Beef Barley, Chicken Vegetable, Cream of Mushroom, Minestrone, Seafood Chowder, Clam Chowder (Seafood or Clam Chowder Add \$2.00)

## Served Luncheons

*Selections Include Choice of Salad, Rolls & Butter, Vegetable, Starch & Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea with Lemon Wheel & Herbal Teas*

### SALAD & SIDE SELECTIONS (ONE EACH PER ENTRÉE)

#### TOSSED GARDEN SALAD

Fresh Seasonal Greens with Tomatoes, Cucumbers, Carrots, Olives & Shredded Purple Cabbage

#### CAESAR SALAD

Traditional Tender Romaine Hearts with Black Olives, Red Onion, Fresh Grated Romano & Homemade Croutons, Served with Classic Caesar Dressing

#### VEGETABLE SELECTIONS

Seasonal Vegetable Medley \* Green Beans with Diced Peppers & Almonds, Steamed Asparagus with Julienne Carrots \* Ratatouille \* Stir Fry Vegetables \* Vegetable Du Jour

#### TROPICAL SALAD

Boston Bibb Lettuce with Mandarin Oranges, Strawberries, Cucumbers, Walnuts & Dried Fruits

#### CHOICE OF DRESSINGS

Bleu Cheese, Roast Garlic Ranch, French, Fresh Herb Vinaigrette, Citrus Champagne Vinaigrette, Balsamic Vinaigrette, Sun Dried Tomato Vinaigrette

#### POTATO & STARCH CHOICES

Herb Risotto \* Primavera Rice Pilaf \* Roasted Red Skin Potatoes \* Mandarin Rice Pilaf \* Dauphinoise Potatoes \* Chef's Du Jour

#### HEARTY HEALTHY LUNCHEONS

Invented Upon Request

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# Lunch

## Lunch Entrée Selections

### CHICKEN FLORENCE

Baked Chicken Breast Stuffed with Boursin Cheese, Vegetables & Fresh Herbs, Served with Chardonnay Beurre Blanc

\$14.95

### BAYSHORE CHICKEN

Boneless Breast of Chicken Stuffed with Fresh Crabmeat & Assorted Bell Peppers, Served with Chive Hollandaise

\$15.95

### TROPICAL CHICKEN

Teriyaki Marinated Chicken Breast Topped with Toasted Coconut, Sesame Seeds & Sliced Pineapple, Served with Ginger

Garlic Sauce

\$15.95

### CHICKEN ROMA

Boneless Breast of Chicken Topped with Sautéed Mushrooms & Fresh Spinach, Served with a Light Gruyere Cheese Sauce

\$16.95

### LONDON BROIL

Sliced Thin & Served with Wild Mushroom Demi Glace

\$17.95

### OPEN FACED PRIME RIB SANDWICH

Seasoned with Herbs & Spices, Slow Roasted & Served on Grilled Crust Bread

\$17.95

### NEW YORK SIRLOIN

Choice New York Strip Grilled to Perfection with Herbed Butter

\$18.95

### SOUTHWESTERN SHRIMP WITH CHILI PEPPER LINGUINI

Tossed with Crisp Vegetables & Black Beans in a Chipotle Cream Sauce

\$18.95

### PETITE FILET

Served with Wild Mushroom Demi Glace

\$22.95

### FRESH ATLANTIC GROUPE

Broiled with Fresh Tomatoes, Mushrooms, Olives, Onions & Peppers, Served with a Creamy Dijon Sauce

\$16.95

## Low Carb Selections

### GRILLED PORK CHOPS WITH RED PEPPER SALSA

Center Cut Pork Chops Topped with a Light Red Pepper Salsa

\$15.95

### GRILLED FLANK STEAK

Flank Steak with Warm Red & Yellow Pepper Salsa

\$17.95

### YELLOW FIN TUNA

Seared Yellow Fin Tuna Loin with Garlic Fresh Herbs

\$17.95

## Dessert Choices

Fresh Black Berry Cobbler \* Key Lime Pie \* Baby Cheese Cake

\* Chocolate Lava Cake \* Strawberry Shortcake \* Tiramisu

**Specialty Desserts** Our Chef will Be Happy to Create that Unique Dessert to Make Your Event a Special One

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# Dinner

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## Served Dinner Selections

*Selections Include Choice of Entrée, Salad, Rolls & Butter, Vegetable, Starch & Dessert,  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea with Lemon Wheel & Herbal Teas*

### Dinner Salads

(CHOOSE ONE EACH)

#### SPRING MIX SALAD

Crisp Baby Greens with Pear Tomatoes, Julienne of Vegetables,  
Olives & Red Onion Fan

#### ROMAINE HEARTS SALAD

Tender Leaves of Romaine with Red Onion Fan, Carrots  
Gaufrette, Veggie Sweet Pepper & Grated cheese

#### CALIFORNIA SALAD

Radicchio & Assorted Seasonal Greens with Alfalfa Sprouts, Artichokes & Roasted Peppers

#### CHOICE OF DRESSINGS

Bleu Cheese, Garlic Ranch, French, Fresh Herb Vinaigrette,  
Gorgonzola Vinaigrette,  
Champagne Vinaigrette, Sun Dried Tomato Vinaigrette

#### POTATO & STARCH CHOICES

Dauphinoise Potatoes \* Seven-Grain Pilaf \* Mushroom Roasted  
Potatoes \* Herb Risotto \* Rice Pilaf \* Chef's Du Jour

#### VEGETABLE SELECTIONS

Seasonal Vegetable Medley \* Grilled Vegetable Medley \* Vegetable Duchesse  
\* Steamed Asparagus with Julienne Carrots \* Steamed Baby Vegetables \* Vegetable Du Jour

### Dinner Entrée Selections

#### CHICKEN BALSAMICO

Wingbone Attached Chicken Breast  
Marinated in Balsamic Vinegar, Pesto,  
Dijon Mustard & Fresh Herbs, Served  
with a Roasted Red Pepper Coulis  
\$22.95

#### BAYSHORE CHICKEN

Boneless Breast of Chicken Stuffed with  
Crabmeat & Assorted Bell Peppers,  
Served with Chive Hollandaise  
\$27.95

#### FISHERMAN'S WHARF PASTA

Gulf Shrimp, Scallops & Grouper  
Tossed with a Lemon Pepper Linguini &  
Seasoned Garlic Oil  
\$29.95

#### CHICKEN TUSCANY

Boneless Breast of Chicken Stuffed with  
Prosciutto Ham, Smoked Provolone  
Cheese & Spinach, Served with a  
Tomato Cream Sauce  
\$24.95

#### THE BAYSHORE CUT

10-Ounce Cut of Slowly Roasted  
Prime Rib, Served with Au Jus  
& Horseradish Sauce  
\$28.95

#### FRESH OCEAN GROUPE

Broiled with Fresh Tomatoes, Mushrooms,  
Olives, Onions & Peppers, Served with a  
Creamy Dijon Sauce  
\$29.95

#### ROASTED PORK MEDALLIONS

In a Unique Marinade, Served with Black  
Bean Sauce Laced with Sour Cream  
\$25.95

#### CHESAPEAKE BAY CAKES

Lump Chesapeake Bay Crabmeat  
Lightly Seasoned & Cooked to Perfection,  
Broiled or Fried  
\$29.95

#### ROASTED TUNA WITH TEQUILA LIME BEURRE BLANC

Center Cut Yellow Fin Tuna Steak  
Broiled & Served with a  
Tequila Laced Cream Sauce  
\$32.95

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# Dinner

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## Dinner Entrée Selections

### DIJON CRUMB-CRUSTED

#### NEW YORK STRIP

Black Angus New York Strip  
Cooked to Perfection, Served on a Bed  
of Smoked Onion Sauce  
\$32.95

### FILET MIGNON

#### Center Cut Filet

Served with Choron Sauce  
\$36.95

### CRAB STUFFED ATLANTIC

#### FLOUNDER &

#### PETIT FILET MIGNON

Served with Citrus Beurre Blanc &  
Port Wine Demi Glace  
\$38.95

### VEAL FLORENTINE ROULADE

Thinly Sliced Veal Breast  
Layered with Boursin Cheese,  
Red Pepper & Spinach  
Finished with a Merlot Sauce  
\$36.95

### DESSERT CHOICES

Chocolate Lava Cake \* Mandarin Orange Cake \* Pineapple Upside Down Cake

\* Apple Cranberry Cake \* Cheesecake Tart \* Tiramisu \* Sweet Streets Duo

\* Key Lime Pie \* Bread Pudding \* Chocolate Tulip with Mousse and Seasonal Berries

**Specialty Desserts** Our Chef will Be Happy to Create that Unique Dessert to Make Your Event a Special One

## Dinner Buffets

*Selections Include Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea with Lemon Wheel & Herbal Teas*

### THE CARVERY

Sliced Fruit Display  
Mixed Green Salad  
with Choice of Two Dressings,  
Red Skin Potato Salad,  
Tortellini Pasta Salad,  
Atlantic Baked Grouper,  
~Carved Baron of Beef~  
with Ranch Horseradish Sauce,  
Cream & Au Jus,  
Roasted Turkey with  
Herb Mayonnaise,  
Seasonal Vegetable Medley,  
Assorted Rolls & Butter  
\$32.95

### TROPICAL CARRIBEAN BUFFET

Floridian Spring Mix Salad  
with Mandarin Oranges, Walnuts &  
Choice of Two Dressings,  
Citrus Marinated Pork Loin,  
Jamaican Jerk Beef Sates,  
Tropical Chicken,  
Sweet Coconut Rice,  
Seasonal Vegetable Medley,  
Assorted Rolls & Butter  
\$34.95

*Culinary Attendant Fee \$100 Per Station*

### THE ROUNDUP

Display of Vegetable Crudités  
with Ranch Dip,  
Tossed Green Salad  
with Choice of Two Dressings,  
Garlic Slaw,  
Ranch Seasoned Potato Wedges,  
BBQ Chicken Breast  
with Whiskey Sauce,  
Smoked BBQ Beef Brisket,  
Ranch Style Beans & Bacon,  
Buttered Corn Cobettes,  
Corn Muffin & Butter  
\$34.95

### CHOICE OF DRESSINGS

Bleu Cheese, Garlic Ranch, French, Fresh Herb Vinaigrette, Gorgonzola Vinaigrette,  
Champagne Vinaigrette, Sun Dried Tomato Vinaigrette

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# Receptions

## Reception Packages

### THE SILVER RECEPTION

A Selection of Imported & Domestic Cheeses, Assorted Italian Bruschettas, Vegetable Spring Rolls with Spicy Mustard & Sesame Glaze, Chicken Cordon Bleu with Peppercorn Ranch Dip, Spicy Sweet & Sour Meatballs with Ginger Plum Sauce, Pork Wonton with Teriyaki Glaze, Stuffed Mushrooms with Duxelle Florentine

**\$22.95**

### THE GOLD RECEPTION

A Selection of Imported & Domestic Cheeses, Fresh Vegetable Crudités with Ranch Dip, Chilled Stuffed Artichoke Hearts with Crabmeat Stuffing, Assorted Canapés, Sesame Chicken Tenders, Skewered Beef Brochettes, Vegetable Spring Rolls, Meatballs Marinara, Mesquite Quesadilla Rolls

**\$24.95**

### THE PLATINUM RECEPTION

Imported & Domestic Cheese Display, Vegetable Crudités with Ranch Dip, Sliced Fruit Display Beef Tenderloin Croustade, Battered Artichokes, Shrimp Spring Rolls with Spicy Mustard & Sesame Glaze, Seafood Stuffed Mushrooms, Peanut Thai Chicken Brochettes, Tomato Basil En Phyllo, Shrimp Cocktail, Prosciutto & Boursin Cheese Puffs

**\$32.95**

## Chef Stations

### MASHED POTATO BAR

Mashed White & Sweet Potatoes With Toppings to Include; Sautéed Mushrooms & Basil, Broccoli Florets, Bacon Bits, Sour Cream, Shredded Cheddar Cheese, Whipped Butter, Marshmallows and Cinnamon

**\$7.95**

### ASIAN STIR FRY

Offering a Wonderful Selection of Fresh Oriental Vegetables Stir Fried with Strips of Chicken & Beef in a Soy Ginger Sauce with Steamed Rice

**\$10.95**

### PASTA ITALIANO

Sautéed to Order with Your Choice of Two Pastas & Three Sauces; Linguini, Cheese Raviolis, Pasta Purses, Tri-Colored Tortellini or Penne Pasta with Roasted Garlic Alfredo, Marinara, Vegetable Marinara, Bolognese, Pesto Cream or Garlic Butter, Served with Crushed Red Pepper, Fresh Ground Black Pepper, Parmesan Cheese & Fresh Herbs Italian Breadsticks & Focaccia Bread

**\$8.95**

*Culinary Attendant Fee \$100 Per Station*

### SEAFOOD FANTASY

The Best of the Chesapeake Bay; Fresh Jumbo Shrimp, Scallops & Yellow Fin Tuna Sautéed to Order with Fresh Garden Vegetables

**\$14.95**

### FAJITA STATION

Marinated Strips of Beef & Chicken, Peppers & Onions, Served with Flour Tortillas with Guacamole, Sour Cream, Diced Tomatoes & Cheddar Cheese

**\$12.95**

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# Receptions

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## Gourmet Displays

### DOMESTIC & IMPORTED

#### CHEESE DISPLAY

Served with Gourmet Crackers  
Serves 50 \$225.00 or \$4.50 Per Person  
for Parties Less Than 50

#### SLICED TROPICAL FRUIT DISPLAY

To Include Exotic Melons  
& Berries Serves 50 \$200 or \$4.00  
Per Person for Parties Less Than 50

### CRUDITES OF GRILLED

#### MARINATED VEGETABLES

Served with Olive Oil, Herbs  
& Crostini Serves 50 \$200 or \$4.00  
Per Person for Parties Less Than 50

*Parties Fewer Than 50 Will Incur an  
Additional Service Charge of \$50.00*

### BAKED BRIE EN CROUTE

Stuffed with Apples & Almonds,  
Wrapped with Puff Pastry,  
Served with Raspberry Coulis,  
Serves 50 \$250.00 or \$5.00 Per Person  
for Parties Less Than 50

### CRUDITES OF VEGETABLES

Served with Assorted Dips  
Serves 50 \$175.00 or \$3.50 Per Person  
for Parties Less Than 50

## Carved to Order

### HONEY GLAZED HAM

Serves 50 \$200.00

### RED CHILI ROASTED

#### TURKEY BREAST

Serves 50 \$225.00

### ROASTED PORK LOIN BALSAMICO

Serves 50 \$225.00

### DEEP FRIED SOUTHERN

#### WHOLE TURKEY

Serves 50 \$250.00

### SLOW ROASTED PRIME RIB

Serves 50 \$300.00

### SESAME CRUSTED SASHIMI

#### TUNA LOIN

Serves 50 \$350.00

### ROASTED STEAMSHIP OF BEEF

Serves 150 \$550.00

### TENDERLOIN OF BEEF

Serves 50 \$500.00

*Carver Fee \$100 Per Station*

## Chef's Specialties

*Items Prepared by Our Executive Chef and Accompanied by Rolls, Butter & Condiments*

### WHOLE YOUNG TURKEY

Serves 50 \$225.00

### RACK OF BABY BACK RIBS

Serves 50 \$250.00

### MARYLAND PIT BEEF

Seared & Lightly Smoked

Serves 50 \$250.00

### FRESH WHOLE ATLANTIC

#### SALMON

Serves 50 \$275.00

### WHOLE NEW YORK STRIP

Serves 50 \$325.00

*Carver Fee \$100 Per Station*

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# Receptions

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## HORS D'OEUVRES

*Prices Based On 100 Pieces*

### Hot Hors D'oeuvres

**MEATBALLS**  
Swedish, Barbecue or Italian  
\$160.00

**PROSCIUTTO BOURSIN**  
**CHEESE PUFFS**  
\$160.00

**QUESADILLA ROLLS**  
\$175.00

**MUSHROOMS STUFFED WITH**  
**CHESAPEAKE LUMP CRABMEAT**  
\$200.00

**SESAME GINGER PORK**  
**WITH MANGO CHILI SALSA**  
\$200.00

**ANDOUILLE SAUSAGE**  
**MUSHROOM CAPS**  
\$200.00

**SESAME CHICKEN SKEWERS**  
\$200.00

**PORK & SHRIMP LUMPIA**  
\$225.00

**SPINACH & ARTICHOKE DIP**  
**WITH TOASTED BAGUETTES**  
(Serves 50 People)  
\$150.00

**BEER BATTERED**  
**COCONUT SHRIMP**  
\$225.00

**CHESAPEAKE CRAB DIP**  
(serves 50 people)  
\$250.00

**MARINATED TUNA BITES**  
**WITH MARGARITA FRUIT RELISH**  
\$250.00

**SCALLOPS WRAPPED IN BACON**  
\$250.00

**MINIATURE CHESAPEAKE BAY**  
**CRAB CAKES**  
\$265.00

**STUFFED ARTICHOKE BOTTOMS**  
**WITH BAY SHRIMP**  
\$200.00

**PECAN CRUSTED LAMB CHOPS**  
**WITH A SMOKED PEAR SAUCE**  
\$325.00

*Prices Based on 100 Pieces*

### Cold Hors D'oeuvres

**ASSORTED BROCHETTES**  
\$150.00

**ANTIPASTO BITES**  
\$200.00

**ASSORTED SUSHI ROLLS**  
\$250.00

**ASSORTED CANAPÉS**  
\$250.00

**CLAM OR OYSTERS**  
**ON THE HALF SHELL**  
\$250.00

**TENDERLOIN CROUSTADES**  
\$350.00

**ICY JUMBO SHRIMP COCKTAIL**  
\$350.00

**GRILLED MARINATED**  
**LOBSTER MEDALLIONS**  
\$350.00

*Prices Based on 100 Pieces*

*Menus and prices are per person and subject to change. Prices are subject to a 19% service charge and 9.5% sales tax.  
Parties of 50 and under will incur an additional service charge of \$50.00.*



# Receptions

## Food Breaks/Meeting Refreshments

**ASSORTED MUFFINS  
WITH BUTTER & PRESERVES**  
\$22.00 Per Dozen

**CROISSANTS  
WITH BUTTER & PRESERVES**  
\$22.00 Per Dozen

**ASSORTED DANISH**  
\$22.00 Per Dozen

**ASSORTED DONUTS**  
\$22.00 Per Dozen

**ASSORTED BAGELS  
WITH CREAM CHEESE**  
\$24.00 Per Dozen

**GRANOLA BARS**  
\$3.00 Each

**FRUIT YOGURTS**  
\$3.50 Each

**ASSORTED HARD CANDIES**  
\$20.00 Per Pound

**STUFFED HOT CROISSANTS**  
with Ham or Sausage  
\$30.00 Per Dozen

**WHOLE FRESH FRUIT**  
\$2.00 Each

**ASSORTED CEREALS  
WITH MILK**  
\$3.50 Each

**ASSORTED GOURMET COOKIES**  
\$20.00 Per Dozen

**FUDGE BROWNIES**  
\$20.00 Per Dozen

## Gourmet Snacks

### CHIPS & DIPS

(SERVED PER POUND)

Mixed Nuts	\$20.00	Salsa Dip	\$15.00
Snack Mix	\$20.00	French Onion Dip	\$15.00
Potato Chips	\$16.00	Guacamole Dip	\$20.00
Pretzels	\$18.00	Chile Sour Cream Dip	\$15.00
Tortilla Chips	\$18.00		

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Parties of 50 and under will incur an additional service charge of \$50.00.*



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# Receptions

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## Sweet Delights

Assorted Seasonal Chocolate Dipped Fruit	\$350.00
Cream Puffs & Eclairs	\$300.00
Mini Cheesecakes	\$300.00
Petit Fours	\$300.00
Assorted Mini Sweet Street Desserts	\$350.00

*Sweet Delights Prices Based on 100 Pieces or \$4.00 Per Piece for Less Than 100 Pieces*

### ICE CREAM CART

*\$100 Rental Fee*

100 Assorted Gourmet Ice Cream Bars  
\$600.00

### CHAMPAGNE FOUNTAIN

*\$125 Rental fee*

3 Gallon Silver Fountain

### CHAMPAGNE PUNCH

*\$26 per Gallon*

3 Gallon Minimum

## Refreshments

### Wine Selections

Boston Culinary Group is Pleased to Offer You a Vast Selection of Domestic and Imported Wines.  
Please See Our Attached Wine List.

HOUSE  
\$24.00 Bottle

MODERATE  
\$32.00 Bottle

PREMIUM  
\$38.00 Bottle

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# Beverages

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## Beverage Menu

### Cash Bar Menu

Premium Mixed Drinks	\$5.50	Sparkling Spring Water	\$2.50
Cordials	\$6.00	Assorted Soda	\$2.25
House Wine	\$5.00	Bottled Water	\$2.50
Imported Beer	\$4.50	Domestic Keg Beer (Serves 150)	\$450
Domestic Beer	\$4.00	Imported Keg Beer (Serves 150)	\$500
Non-Alcoholic Beer	\$3.75		

## Hosted Bar Packages

### Premium Hosted Brands

\$14.00 Per Person First Hour

\$7.00 Per Person Each Additional Hour

OR

Client may be billed on consumption at the per drink price.

Hosted prices are subject to 19% service charge and 9.5% sales tax.

### BAR GUARANTEE

Bartender fee \$50.00

The bartender fee will be waived if sales exceed \$500.00 per bartender

Bar back fee \$100.00

A bar back fee will be applied for all bars with 300 or more people in attendance

*Menus and prices are per person and subject to change. Prices are subject to a 19% service charge and 9.5% sales tax.  
Parties of 50 and under will incur an additional service charge of \$50.00.*



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# Beverages

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## Non-Alcoholic Beverages

### (Served Per Gallon)

Regular & Decaf Coffee	\$22.00
Assorted Herbal Teas	\$22.00
Iced Teas	\$20.00
Lemonade	\$20.00
Fruit Punch	\$19.00
Orange Juice	\$30.00
Assorted Fruit Juice	\$18.00

### (Each)

Whole & Low Fat Milk (Per Half Pint)	\$1.75
Hot Chocolate (per packet)	\$1.50
Assorted Soft Drinks	\$2.25 each
Bottled Spring Water	\$2.50 each
Assorted Bottled Juices	\$2.00 each

*Menus and prices are per person and subject to change. Prices are subject to a 19% service charge and 9.5% sales tax.  
Parties of 50 and under will incur an additional service charge of \$50.00.*



# The Fine Print

As the exclusive food and beverage provider at the Fredericksburg Expo and Conference Center, Boston Culinary Group is committed to bringing you and your guests the highest standards of quality in food, beverage and service. We've developed the following guidelines to assist you in planning your next event. We thank you for the opportunity to serve you!

## **CONFIRMATION ORDERS**

Upon the receipt of all written Food & Beverage specifications, your Boston Culinary Group sales professional will review them and, in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by Boston Culinary Group no less than thirty (30) days prior to the start of the first scheduled event. New Clients booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt.

Boston Culinary Group's Services Agreement (contract) outlines the specific agreements between the Client and the caterer. The signed Service Agreement, along with the required deposits, must be received by Boston Culinary Group no less than 30 days in advance of the first scheduled event. If the signed Service Agreement is not received 30 days prior, menu prices are subject to change. The Event Orders, when completed, will form part of your contract.

## **SPECIAL EVENTS**

There are a number of "Special Events" that require attention to complex details. These include, but are not limited to, events that exceed more than 1,000 guests, weddings and VIP functions. These functions typically require customized menus due to the Client's desire for a unique event. In addition to strategic logistical planning, additional labor and specialty equipment may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment/china may incur rental charges. Please discuss with your sales professional. Specifications for these events are to be received no less than forty five (45) days prior to the event unless otherwise negotiated between the Client and Boston Culinary Group.

## **ACCEPTABLE FORMS OF PAYMENT**

Boston Culinary Group accepts personal and company checks, American Express, MasterCard, Visa and wire fund transfers as payment for products and services. Any wire transfer fees incurred are the responsibility of the Client. Balance must be paid in full at least thirty days prior to the event.

## **PAYMENT POLICIES**

Boston Culinary Group's policy requires full payment in advance of all events. Upon the execution of the contract client shall pay to Caterer a reservation deposit of 75% of the projected cost of the event. Based upon the event type and our attached guarantee policy the balance of the monies due shall be paid to Boston Culinary Group thirty (30) days prior to the function. A credit card will be required to be on

file for any additional charges. A detailed estimate of additional charges will be presented to the Client prior to the function. Any expenses incurred on the day of the event or costs not covered by the reservation deposit shall be charged to the credit card on the day of the event.

### **SERVICE CHARGE AND TAX**

All food and beverage items are subject to a 19% service charge and applicable sales tax, currently at 9.5%. The service charge is subject to the applicable state taxes.

### **GUARANTEES**

To ensure the success of your event we must receive your “Final Guarantee” (confirmed attendance) for each meal function by the following schedule:

- Events of 50 to 500 people require the “Final Guarantee” seven (7) days prior to the first scheduled event.
- Events of 501 to 1,500 people require the “Final Guarantee” fourteen (14) days prior to the first scheduled event.
- Events of 1,500 to 3,000 people require the “Final Guarantee” thirty (30) days prior to the first scheduled event.

Please note the above schedule excludes weekends and holidays.

Once the “Final Guarantee” is due, the count may not be decreased. For every event, Boston Culinary Group shall be prepared to serve 5% over on plated meals of the “Final Guarantee”, up to fifty (50) meals. The Client will be billed based on the “Final Guarantee” or actual number of meals served, whichever is greater. Boston Culinary Group will make every attempt to accommodate increases in your count after the “Final Guarantee” is due. However; any increase exceeding 10% of the “Final Guarantee” will be subject to a 10% surcharge. If the count increases within the “Final Guarantee” timeline, the 5% overage will no longer apply.

### **CANCELLATION POLICY**

Cancellation of any convention or individual event must be sent in writing to the facility representative. Any cancellation received less than ninety (90) days prior to the guarantee number due date will result in Boston Culinary Group retaining the reservation deposit as liquidated damages. If the client cancels the banquet after the guarantee is due then Client shall be liable to Boston Culinary Group for the full amount of the projected cost.

### **WATER SERVICE**

The Fredericksburg Expo and Conference Center provides complimentary water service for the podium and head tables. This service may be arranged through your designated event manager. All other water service is available through Boston Culinary Group. Please see your Boston Culinary Group sales professional for any additional water services required.