

# SAMPLE BUFFET MENU



## COCKTAIL HOUR

### PASSED APPETIZERS

Blue Cheese Stuffed Crimini Mushrooms  
Crispy Shrimp with Pickled Ginger-Black Sesame Aioli and a Local Honey Sambal

### STATION APPETIZERS

Beef Skewers with a Vietnamese Dipping Sauce  
Biscuit Station with House Made Biscuits, Sweet Potato Biscuits, VA Country Ham, Pimento Cheese, Apple Butter, Honey Butter and Cherry Jam

## PRE-SET SALAD

Local Melon Salad over Spinach with Feta, Candied Pecans in a Honey Poppy Seed Vinaigrette

## BUFFET DINNER

Meatloaf Wrapped in Local “Double H Farm” Bacon, made with Local Ground Beef and Pork, Served with a House Made Virginia Honey BBQ Sauce  
VA Chicken Roasted in a Pomegranate Horseradish Glaze  
Local Asparagus with Sea Salt, Butter and Fresh Herbs  
Scalloped Potatoes with Local “Mountain View” McClure Swiss Cheese

## DESSERT

Peanut Butter Brownie Sundae Bar with Vanilla Ice Cream, House Made Whipped

**THE LOCAL**  
**CATERING**