



Tuscarora Mill

CATERING, PRIVATE DINING
AND BANQUETS

BANQUET HORS d'OEUVRES SELECTIONS

Stationary Platters

Prices listed are per platter. Each platter comes with approximately 50 servings/pieces

Antipasto Table • Marinated Vegetables, Italian Meats & Cheeses, Toasted Ciabatta	\$55.00
Fine Artisanal American & European Cheeses • Toasted Ciabatta, Dried Fruits, Nuts (v).....	\$60.00
Baked Brie with Honey and Raspberry • Toasted Ciabatta & Grapes (v)	\$45.00
Chilled Roast Beef • Mustards, Aioli, Cornichons, Olives, Mini Rolls.....	\$70.00
Bubbly Spinach and Feta Dip • Toasted Ciabatta (v).....	\$47.50
Miniature Roll Sandwiches • Shrimp Salad, Tarragon Chicken, Roast Beef	\$2.00 each
Hot Spanish Crab Dip • Toasted Ciabatta	\$55.00
Crostini Platter • All on Toasted French Bread, 10 of each, Total of 40 pieces	\$55.00
Tomato-Mozzarella & Fresh Basil (v) • Flank Steak & Balsamic Onions	
Prosciutto & Roasted Peppers • Braised Eggplant with Olives & Tomatoes (v)	
Something Sushi • Vegetarian Maki Rolls, Seared Tuna, Seared Salmon	
Wasabi, Pickled Ginger, Soy Sauce, Seaweed Salad	\$85.00
Vegetable Crudite • Ranch, Bleu Cheese Dressing (v)	\$40.00

Passed Hors d'Oeuvres

Price is listed per piece. Please select number of pieces per hors d'oeuvre

Peppered Bacon Wrapped Barbecue Shrimp	\$2.85 each
Gorgonzola-Chive Potato Croquettes (v)	\$1.75 each
Mini Grilled Cheese on Sourdough • Smoked Cheddar and Aged Provolone (v).....	\$1.85 each
Miniature Mushroom Spring Rolls • Sweet Thai Chili Sauce (v)	\$2.00 each
Smoked Norwegian Salmon in Cucumber • Red Onion Caper Relish	\$2.35 each
Sesame Chicken Pastry Bites • Ginger Plum Sauce	\$2.00 each
Macaroni and Cheese Bites (v)	\$1.85 each
Seared Hudson Valley Duck Breast • Croustade, Tomato Chutney, Micro Greens	\$2.60 each
Smoked Salmon Croquettes • Herb Dill Cream and Red Onion	\$2.20 each
Beef Fondue • Gorgonzola Cream	\$2.40 each
Miniature Crab Cakes • House Made Tartar Sauce	\$2.50 each
Sesame Gulf Shrimp Skewers • Sweet and Sour Sauce	\$2.75 each
Smoked Beef Tenderloin • Tomato Aioli, Capers, Croustade	\$2.50 each
Peppered Ahi Tuna • Seaweed Salad, Soy Glaze, Wasabi Aioli	\$2.50 each
Steamed Jumbo Gulf Shrimp • House made Cocktail Sauce	\$2.80 each
Scallops wrapped in Smoked Bacon	\$2.80 each

PLATED DINNER SELECTIONS

Each plated dinner includes your choice of one pre-selected soup or salad, one pre-selected entrée choice, and one pre-selected dessert. Each additional entrée choice increases the price per person by \$4. For two or more entrée options, we require a final count of each entrée at least one week before your event. Includes fresh baked bread and coffee with dessert.

Appetizer Course (select one)

Tuskie's Corn Chowder • Bacon, Potatoes, Potato Hay (v) (gf)

Butternut Squash Soup • Goat Cheese Mousse (v) (gf)

Caesar Salad • Garlic Croutons and Romano

Tossed Organic Greens • Mixed Greens, Tomatoes, Champagne Vinaigrette (v) (gf)

Spinach Salad • Blue Cheese and Balsamic Tomato Vinaigrette (v) (gf)

Premium Appetizers

Sherried Crab Bisque • Brandy-Chive Cream (add \$2 per person)

Smoked Mushroom Bisque • with Truffle Parmesan Mousse (add \$3) (v)

Our House Salad • Organic Lettuces, Tomato, Asiago, Pine Nuts, Champagne Vinaigrette (add \$2) (v) (gf)

Warm Goat Cheese Salad • Arugula, Pears, Walnuts, Sherry Vinaigrette (add \$2) (v)

Maine Lobster Medallions • with Sweet Potato Polenta, Savory Lobster Butter (add \$9) (gf)

Tomato & Grilled Eggplant Caprese • Mozzarella, Arugula, Smoked Pepper Vinaigrette (add \$2) (v)

Fried Green Tomatoes • Fresh Mozzarella, Tomato-Dill Vinaigrette, Local Greens, Fresh Basil (add \$2) (v)

Chilled Gulf Shrimp & Lump Crab • Avocado, Mango, Greens, Curry Oil (add \$6) (gf)

Main Course \$42.00 (select one)

Each additional entree choices adds \$4 per person. Vegetarian options can be added at no extra cost

Grilled 6 oz Filet Mignon • Wild Mushroom Sauce, Whipped Potatoes, Green Beans & Carrots (gf)

Grilled 10 oz NY Strip • Red Wine Sauce, Horseradish, Whipped Potatoes, Green Beans & Carrots (gf)

Grilled Atlantic Salmon • Confit Tomatoes, Balsamic Glaze, Whipped Potatoes, Green Beans & Carrots (gf)

Grilled Atlantic Swordfish • Lemon Caper Sauce, Crab Fondue, Whipped Potatoes, Green Beans & Carrots (gf)

Grilled Rosemary Chicken Breast • Lemon Sauce, Basil Polenta, Green Beans & Carrots (gf)

Roasted Pork Loin • Molasses Glaze, Pecans, Apricot Jam, Whipped Potatoes, Green Beans & Carrots

Gulf Shrimp & Grits • Madeira, Spinach, Tomatoes, Country Ham, Low Country Cheese Grits (gf)

Sesame Roasted Salmon • Stir-Fried Vegetables, Jasmine Rice, Ginger Relish

Jumbo Lump Crab Cakes • Jasmine Rice, Cilantro Corn Relish, Cajun Mustard Sauce (gf)

Eggplant Parmesan • Spinach, Marinara and Mahon, Parsleyed Angel Hair Pasta (v)

Spinach Raviolis • Asparagus, Broccoli, Artisan Goat Cheese (v)

Herbivorous • Smoked Ratatouille stuffed Portabella, Feta, Lentils, Tomatoes (v) (gf)

**Additional entrees on the next page as well as your dessert selections*

Premium Entrees \$49.00

Roasted Prime Rib of Veal • Truffle Sauce, Whipped Potatoes, Green Beans & Carrots (gf)

Tasmanian King Salmon • Basil Leek Fondue, Confit Tomatoes, Whipped Potatoes, Green Beans & Carrots (gf)

Ayrshire Farms Organic Chicken • Pan Roasted Breast & Thigh, Fingerling Potatoes, Asparagus (gf)

Grilled Lamb Chops • Stout Onion Sauce, Whipped Potatoes, Green Beans & Carrots

Grilled Salmon & Chicken Breast • Lemon Caper Sauce, Whipped Potatoes, Green Beans & Carrots (gf)

Grilled Filet Mignon & Shrimp • Bordelaise Sauce, Whipped Potatoes, Green Beans & Carrots (gf)

Premium Substitution Sides

Add \$2.00 per person for each side

- Brussels Sprouts Braised with Bacon
- Wild Mushrooms Roasted with Madeira
- French Beans, Corn and Vidalia's
- Buttered Asparagus
- Creamed Spinach
- Broccoli with Rosemary and Tomatoes
- Caramelized Zucchini and Squash with Roasted Onions
- Scalloped Potatoes
- Cauliflower-Potato Gratin
- Creole Spiced Asparagus
- Sweet Potato Polenta

Desserts

Plated Dessert (select one)

Fresh Seasonal Berries • Chantilly Cream or Zabaglione (gf)

Cheesecake • Traditional or Seasonal

French Apple Tart • Calvados Custard, Light Pastry, Chantilly Cream

Double Chocolate Silk • Rich Chocolate with a Toasted Pecan Crust

Butterscotch Bread pudding • Caramel Sauce

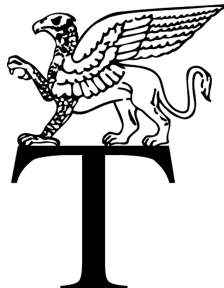
Chocolate Italian Tiramisu • Espresso & Brandy Soaked Sponge Cake, Mascarpone Mousse

OR

Pastry Table *Additional \$3 per person* (select three mini desserts)

Mini Cannolis • Chocolate Mousse Cup (gf) • Fresh Seasonal Berries (gf) • Mini Éclairs

Cheesecake • Double Chocolate Silk • Butterscotch Bread Pudding • Pineapple-Carrot Cake



BUFFET DINNER SELECTIONS

All selections include freshly baked bread with olive oil and coffee with dessert

Menu 1 \$43.00 per person

Traditional Caesar Salad • Garlic Croutons and Romano

Grilled Atlantic Salmon OR Herb Rubbed Chicken Breast • Chive-Lemon Butter

Grilled Beef Tenderloin Skewers with Rosemary

Roasted Vegetables

Baby Red Bliss Potatoes with Dill

Pastry Table: (select three)

Mini Cannolis • Double Chocolate Silk • Fresh Seasonal Berries • Chocolate Mousse Cup
Mini Éclairs • Cheesecake • Butterscotch Bread Pudding • Pineapple-Carrot Cake

Menu 2 \$50.00 per person

Carved Prime Rib Roast • Horseradish Cream & Mushroom Sauce (\$25.00 carving fee)

Sesame Roasted Salmon • Stir-Fried Vegetables, Jasmine Rice and Ginger Relish

Fresh Green Beans and Carrots

Traditional Caesar Salad • Garlic Croutons and Romano

Asparagus Salad • Champagne Vinaigrette

Whipped Potatoes

Pastry Table Selections

Stations Menu \$59.00 per person / Plus a \$50.00 attendant fee

Carving Station with Attendant: (\$25 carving fee)

Prime Rib Roast • Wild Mushroom Sauce, Horseradish Cream

Pork Loin • Bourbon-Molasses Glaze

Seafood Station:

Gulf Shrimp & Grits • Madeira, Spinach, Tomatoes, Country Ham, Truffled Cheese Grits

OR

Sesame Roasted Salmon • Stir-Fried Vegetables, Ginger Relish, Jasmine Rice

Pasta Station with Attendant:

Ricotta Filled Tortellini • Bowtie Pasta

Pesto Cream Sauce • Roasted Pepper Sauce • Basil-Tomato Sauce

Baby Shrimp • Chicken • Julienne Vegetables • Mushrooms

Salad Station

Caesar Salad • Roma Tomato Salad • Asparagus Salad

Pastry Table Selections

PLATED LUNCH SELECTIONS

Each plated lunch includes your choice of one pre-selected salad, one pre-selected entrée choice, and one pre-selected dessert. Each additional entrée choice increases the per person price by \$3. For two or more entrée options, we require a final count of each option at least one week before your event. Includes fresh baked bread with olive oil and coffee with dessert.

Salads (select one)

Caesar Salad • Garlic Croutons and Romano

Tossed Organic Greens • Champagne Vinaigrette (v) (gf)

Spinach Salad • Blue Cheese and Balsamic Tomato Vinaigrette (v) (gf)

Warm Goat Cheese Salad • Arugula, Pears, Walnuts, Sherry Vinaigrette (add \$2 per person) (v)

Entrées \$28.00 (select one)

Each additional entree choice adds \$3 per person. Vegetarian options can be added at no extra cost.

Smoked and Grilled Flank Steak • Gorgonzola Potatoes, Tarragon Mustard Sauce, Asparagus

Eggplant Parmesan • Spinach, Marinara and Mahon, Parsleyed Angel Hair (v)

Grilled Rosemary Chicken Breast • Basil Polenta, Spinach, Tomatoes, Lemon Velouté (gf)

Grilled Rainbow Trout • Goat Cheese Potatoes, Lemon Caper Sauce, Asparagus

Spinach Raviolis • Mascarpone Cream, Asparagus, Broccoli, Romano (v)

Shrimp & Grits • Gulf Shrimp, Country Ham, Madeira, Tomatoes, Spinach, Country Grits (gf)

Sesame Roasted Salmon • Stir-Fried Vegetables, Jasmine Rice, Ginger Relish

Jumbo Lump Crab Cakes • Jasmine Rice, Cilantro Corn Relish, Cajun Mustard Sauce (gf)

Herbivorous • Smoked Ratatouille stuffed Portabella, Feta, Lentils, Tomatoes (v) (gf)

Desserts (select one)

Plated Dessert (select one)

Fresh Seasonal Berries • Chantilly Cream (gf)

Cheesecake • Traditional or Seasonal

French Apple Tart • Calvados Custard, Light Pastry, Chantilly Cream

Double Chocolate Silk • Rich Chocolate with Toasted Pecan Crust

Butterscotch Bread Pudding • Caramel Sauce

Chocolate Italian Tiramisu • Espresso and Brandy Soaked Sponge Cake, Mascarpone Mousse

OR

Pastry Table *Additional \$3 per person* (select three mini desserts)

Cannoli • Double Chocolate Silk • Fresh Seasonal Berries • Éclair

Chocolate Mousse Cup (gf) • Cheesecake • Butterscotch Bread Pudding

BUFFET LUNCH SELECTIONS

All selections include freshly baked bread with olive oil and coffee with dessert

Menu 1 \$25.00 per person

Chef's Choice of Fresh Vegetables

Traditional Caesar Salad • Romano and Garlic Croutons

Penne Pasta • Peas, Ham, Spinach and Smoked Gouda Cream Sauce

Roasted Rosemary Chicken Breast • Lemon Velouté, Basil Polenta (gf)

Dessert Selection

Menu 2 \$27.00 per person

Tossed Organic Greens • Champagne Vinaigrette (v)

Vegetarian Lasagna • Spinach, Tomatoes and Ricotta (v)

Sesame Roasted Salmon • Stir-Fried Vegetables, Jasmine Rice and Ginger Relish

Dessert Selection

Menu 3 \$29.00 per person

Spinach Salad • Blue Cheese and Balsamic Tomato Vinaigrette (v) (gf)

Roasted Pork Loin • Bourbon Molasses Glaze, Pecans and Apricot-Onion Jam

Smoked Chicken Pasta • Penne, Asiago Cream, Spinach and Smoked Bacon

Sautéed Green Beans with Almonds

Dessert Selection

Dessert (select one)

Fresh Fruit with Zabaglione (gf)

Double Chocolate Silk

Cheesecake Traditional or Seasonal



BREAKFAST BUFFET \$25.00 *before 10 am*

Sides (select one)

Fresh Fruit Salad

Oatmeal • Raisins, Brown Sugar

Meats (select one)

Sausage Links

Apple Wood Smoked Bacon

Sweets (select one)

Blueberry Pancakes

French Toast

Eggs (select one)

Scrambled Eggs

Assorted Quiches • bacon & swiss, broccoli leek & cheddar, ham & asiago, asparagus mushroom & fontanilla

Eggs Strada • *(select one)* bacon & swiss, sausage tomatoes & mixed cheese, asparagus mushroom & mixed cheese

Included

Assorted Muffins and Pastries

Coffee

BRUNCH BUFFET \$28.00 *after 10 am*

Salad (select one)

Fresh Fruit Salad

Caesar Salad • Garlic Croutons, Romano

Waldorf Chicken Salad • Grilled Chicken, Apples, Celery, Blue Cheese, Walnuts, Mixed Greens, Champagne Vinaigrette

Asparagus Salad • Tomatoes, Champagne Vinaigrette

Sides (select two)

Sausage Links

Smoked Sausage with Peppers

Apple Wood Smoked Bacon

Roasted Bliss Potatoes

Cocktails *(available during all buffet times)*

Mimosas \$6.50 *per glass*

Bloody Marys \$7 *per glass*

Main Dishes (select two)

Scrambled Eggs

French Toast

Assorted Quiches • bacon & swiss, broccoli leek & cheddar, ham & asiago, asparagus mushroom & fontanilla

Sesame Roasted Salmon

Smoked Salmon

Eggs Strada • *(select one)* bacon & swiss, sausage tomatoes & mixed cheese, asparagus mushroom & mixed cheese

Carved Honey Roasted Ham

(additional \$3 per person plus \$25.00 Carving Fee)

Included

Assorted Muffins and Pastries

Coffee

BANQUET BAR INFORMATION AND COSTS

Banquet Bar Brands

Premium Beer

Allagash White, Brooklyn Brown Ale, Dogfish 60 Minute IPA, Lagunitas Censored, Port City Brewery, Kalamazoo

Premium Liquor

Dewars Scotch, VA Gentleman Bourbon, Jack Daniels Whiskey, Bacardi Rum, Brokers Gin, Titos Vodka

Wine

Reds: Santa Julia Malbec (Argentina), Motto Cabernet Sauvignon (California)

Whites: Hidden Crush Chardonnay (Central Coast California), Riff Pinot Grigio (Italy)

Open Bar

We provide a full banquet bar set-up for any sized function. Our bar package includes unlimited sodas, mixers, juice, and garnishes. The cost of liquor is per drink consumed, and wine and beer is charged by the bottle.

Prices

Bar Set-up Fee \$1.75 per person
Banquet Wine @ \$28.00 per bottle
Bottled Beer \$5.50 *domestic* \$7.00 *premium*
House Champagne \$30.00 per bottle
Premium Brand Cocktails \$8.50 each
Particular Brands of Liquor priced accordingly

Cash Bar

We offer a fully stocked cash bar, which includes a \$60 bartender free for three hours, and an additional \$25 per hour afterwards.

Non-Alcoholic Drinks

If you prefer to not have alcoholic beverages for your event, we offer unlimited sodas, juice, iced tea, and coffee for \$2.75 per person.

ROOM RENTALS, DEPOSITS, & ADDITIONAL COSTS

Gratuity and Tax

9.5 % Sales Tax (Virginia 6% + Leesburg 3.5%), Gratuity (20%)

Room Rentals

For the use of a private room there is a \$100.00 rental fee.

Deposits

We require a \$500.00 non-refundable deposit to finalize an event reservation, which will be deducted from your final bill. Please note, if we do not receive a follow up from you within two weeks of the date of your inquiry, we will release your temporary hold on the calendar.

Minimum Charges

For use of our private rooms, there is a \$500 food and beverage minimum.

OFF-SITE CATERING INFORMATION

Tuscarora Mill also provides custom catering for functions from ten to two hundred at your home, office or selected location. We will plan your party, order all of the equipment needed, bring our staff to your site, set up everything, cook and serve a delightful meal. And we do the cleaning!

Please contact us for our full service all-inclusive catering menu for your upcoming wedding, rehearsal dinner, or private party.

Costs

For off-premise catering with staff involved, Tuscarora Mill requires a minimum of \$45.00 per person for food. If you do not need servers or chefs, we will drop off food for you at \$50.00 delivery charge, but no minimum is required.

Labor Charges...\$150 per server/bartender/chef

Gratuity...20%

Tax...9.5%

Rentals

Average cost of rentals is \$20.00 per person depending on your menu and location. We bill what we are charged by our supplier. Rentals may include linens, china, silver, serving pieces, tables, chairs, bars, etc.

We look forward to working with you to make your special occasion extra special!

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