

## Mimslyn Inn – Banquet Menus

### Shenandoah Buffet

50 person minimum

Served with choice of Plated Salad, Fresh Seasonal Vegetables, and choice of Whipped Potatoes, Rice Pilaf, or Roasted Red Potatoes, Fresh-baked Rolls, Coffee, and Tea.

*Your choice of 2 entrees - \$34.00, plus tax and service fee*

*Your choice of 3 entrees - \$39.00, plus tax and service fee*

Duck Breast with White Balsamic and Champagne Reduction

Chicken Boursin

Medallions of Pork au Champignon with Apple Demi-Glace

Roasted Pork Tenderloins with Red Cabbage

Roasted Beef Tenderloin served with a Peppercorn Sauce

Broiled Flat-Iron Steak with Gorgonzola and Mushroom Demi-Glace

Veal Scaloppine with Marsala Sauce and Mushrooms

Salmon en Croute

Jumbo Shrimp Scampi

Fried Oysters

Coquilles St. Jacques  
(Scallops Baked in a Rich Cream Sauce)

Wild Mushroom Lasagna

Grilled Portabella Mushrooms

Penne Pasta with Sun-dried Tomatoes, Mushrooms, Black Olives, and Green Onions

*Prices subject to change until contract has been finalized. Prices subject to 9% tax and 20% service fee. Carver/attendant fee is \$50.00*

## **Skyline Buffet**

50 person minimum

Served with choice of Plated Salad, Fresh Seasonal Vegetables, and choice of Whipped Potatoes, Rice Pilaf, or Roasted Red Potatoes, Fresh-baked Rolls, Coffee, and Tea.

*Your choice of 2 entrees - \$28.00, plus tax and service fee*

*Your choice of 3 entrees - \$32.00, plus tax and service fee*

Country Stuffed Chicken Breast with Apple Wine Sauce

Chicken Marsala

Chicken Piccata

Chicken Parmesan

Chicken Wellington with Lemon-Herb Cream

Pork Loin Roast with Sauerkraut

Pork Loin Roast with Demi-Glace

Virginia Ham with Glaze

Carved Top Round

Red Snapper with Lemon, Olive Oil, and Tomato Concasse

Baked Tilapia Filet with White Wine

Zuppa di Mare

Poached Salmon with Dill Sauce

White Lasagna

Stuffed Shells Florentine

Tomato and Spinach Souffle

Eggplant Rollatini

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## **Blue Ridge Buffet**

50 person minimum

Served with choice of Plated Salad, Fresh Seasonal Vegetables, and choice of Whipped Potatoes, Rice Pilaf, or Roasted Red Potatoes, Fresh-baked Rolls, Coffee, and Tea

*Your choice of one entrée -- \$22.00 plus tax and service fee*  
*Your choice of two entrees -- \$24.95, plus tax and service fee*

Blue Ridge Mountain Barbecue

Beef Tips Portobello

Beef Stroganoff

Chicken Chasseur (with Mushrooms and Shallots)

Seafood Newburg (with Butter and Sherry Cream Sauce)

Chicken Parmesan (Herbed and Breaded)

Chicken Pot Pie (Shredded Chicken, Carrots, Celery, and Cream Sauce)

Baked Flounder with Lemon

Eggplant Parmesan

Lasagna (Vegetarian or Meat)

Sliced Roasted Pork Loin

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## Plated Dinners

Unless otherwise indicated, plated meals served with choice of Plated Salad, Fresh Seasonal Vegetables, and choice of Whipped Potatoes, Rice Pilaf, Roasted Red Potatoes, Fresh-baked Rolls, Coffee and Tea.

All meals priced below, plus all applicable taxes and service fees.

\$22.00 – Grilled Breast of Chicken Marsala with Shiitake Mushrooms and Walnuts

\$22.00 – Horseradish and Walnut-Crusted Salmon Filet with French Mustard Cream

\$22.00 – Trout with Lemon Butter Sauce

\$23.00 – Grilled Medallions of Pork Loin filled with Celery and Sage Dressing, topped with Pan Gravy

\$23.00 – Seafood Alfredo over Linguini

\$25.00 – Medallions of Beef Tenderloin with a Mushroom Demi-Glace

\$25.00 – Shrimp Stuffed with Crabmeat, with Rice Pilaf

\$26.00 – 10-ounce New York Strip Steak with Bordelaise Sauce

\$30.00 – Filet Mignon Blackberry – Charbroiled 7-ounce Filet of Beef, served medium to medium-rare with a Blackberry Port Wine Sauce. Recommended sides are Horseradish-Sour Cream Mashed Potatoes and Steamed Asparagus.

\$25.75 – Chicken Provençal – Breast of Chicken sautéed with White Wine, Garlic, Tomatoes, Anchovies, and Black Olives, finished with Cream and Fresh Basil. Recommended sides are Herbed Linguini and Vegetable du Jour.

\$23.95 – Orange-Chipotle Roasted Pork Loin – Seared and roasted Pork Loin Glazed with Orange-Chipotle. Recommended sides are Roasted New Potatoes with Steamed Asparagus.

\$39.00 – Sliced Tenderloin of Beef and Salmon Duo – Sliced Tenderloin served medium to medium-rare and Filet of Salmon with a Blood Orange Bearnaise Sauce. Recommended sides are Sour Cream Mashed Potatoes with Steamed Haricot Verts.

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\$32.00 – Filet Mignon and Baked Chicken – Filet Mignon brushed with Herbed Butter and Baked Chicken with Oregano and Lemon. Recommended sides are Mixture of Wild Rice with Steamed Broccoli Crowns.

\$36.00 – Filet Mignon and Marinated Baked Prawns – Filet Mignon served medium to medium-rare, with a Roasted Red Pepper Merlot Demi-Glace with Three Jumbo Prawns baked with Scampi Seasoning. Recommended sides are Herbed Linguini with Grilled Asparagus.

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## **Dinner Salad Selection**

### **Caesar Salad**

Romaine Lettuce served with Caesar Dressing, garnished with Fresh Pecorino Romano Cheese, Toasted Herb Croutons, and Sliced Black Olives

### **Chef's House Salad**

Fresh mixture of Spring Greens Mix, slices of Carrot, Grape Tomatoes, and Sliced Cucumber with Toasted Herb Croutons

*Choice of Dressing:*

Buttermilk Ranch, Bleu Cheese, and Balsamic, Raspberry or Herb Vinaigrette

### **Cranberry and Walnut Salad**

Fresh Field Greens with Belgian Endive, Spicy Candied Walnuts, Dried Cranberries,

Manchego Cheese, and a Homemade Roasted Garlic Ranch Dressing

### **Blue Valley Spinach Salad**

Tender Leaves of Baby Spinach, Fresh Blueberries (in season), topped with Gorgonzola Bleu Cheese, Yellow Tomatoes, Roasted Pine Nuts, and a Garlic and Orange Zest Vinaigrette

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## **Dinner Dessert Selection**

### **Crème Brulee Cheesecake**

Vanilla Bean-flecked Custard layered with Cream Cheese, fired with Burnt Caramel.

\$5.00 per person

### **Colossal Turtle Cheesecake**

Traditional Turtle with Chocolate, Caramel, and Pecans.

\$5.00 per person

### **Tiramisu**

Mascarpone Cream on a Coffee- and Rum-soaked Sponge Cake, finished with Imported Cocoa.

\$5.00 per person

### **Chocolate Toffee Mousse with Kahlua**

Golden Toffee Crunches float among clouds of Creamy Rich Kahlua and Chocolate Mousse.

\$5.00 per person

### **Zabaglione and Berries**

A creamy Zabaglione Sauce with seasonal Fresh Berries served in a Champagne Flute.

\$6.00 per person

### **Sweet Treats**

*Please Select One of the Following:*

Truffles, Chocolate-Covered Strawberries

Petits Fours, and Mini-Napoleons

\$6.00 per person

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## Hors d'Oeuvres and Appetizers

### Cold Hors d'Oeuvres

Priced per 50 pieces -- Serves 25 people

Grilled Vegetables Peppers, Zucchini, and Squash	\$85
Sun-Dried Tomato Tartlet with filling	\$100
Bruschetta topped with Tomato and Basil	\$100
Boursin Barquettes with Pepper Jelly	\$125
Assorted Canapes With a variety of specialties	\$125
Prosciutto and Melon (Parma Ham-wrapped Cantaloupe)	\$125
Salmon Dill Pinwheels (Smoked Salmon, Cream Cheese and Dill)	\$125
Finger Sandwiches Chicken Salad, Ham, and Cheese Spreads	\$100
California Rolls with Ginger, Soy, and Wasabi	\$165
Philadelphia Rolls Smoked Salmon, Avocado, and Cream Cheese	\$175
Lump Crab Bouchees, tossed in Mild Horseradish	\$165
Jumbo Shrimp With Cocktail Sauce, Horseradish, Lemon	\$175
Mini Desserts – Assortment of Mini Desserts	\$115
Chocolate-Covered Strawberries	\$175
Chocolate-Covered Bananas Served on a skewer	\$150

### Cheese Displays

*Prices subject to change until contract has been finalized. Prices subject to 9% tax and 20% service fee. Carver/attendant fee is \$50.00*

A Selection of Imported and Domestic Cheese  
served with Sliced Baguettes, Breadsticks, and Water Crackers

To serve up to 50	\$200
To serve up to 100	\$350
To serve up to 200	\$650

### **Vegetable Crudites**

Fresh Vegetables with Dips

To serve up to 50	\$150
To serve up to 100	\$250
To serve up to 200	\$500

### **Antipasto Display**

Italian Meats, marinated and grilled Peppers,  
Imported and domestic Olives,  
Accompanied by assorted Flatbreads

To serve up to 50	\$175
To serve up to 100	\$325
To serve up to 200	\$500

### **Fresh Seasonal Fruit**

Selection of Melons, Berries, and Citrus

To serve up to 50	\$150
To serve up to 100	\$275
To serve up to 200	\$400

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## Hot Hors d'Oeuvres

Price per 50 pieces -- Serves 25 people

Petite Lobster Quiche Mini Quiche with Lobster Meat and Cream Cheese	\$125
Cheese Quesadillas With a Cilantro-Sour Cream Dipping	\$125
Jalapeno Poppers Served with Raspberry Sauce	\$100
Italian Meatballs With Fresh Tomato Basil Sauce	\$100
Button Mushroom Caps With Cream Cheese, Herb, and Onion	\$115
Chicken Chilito Wrapped with Bell Pepper and Jalapeno Cheese	\$120
Chicken Fingers Southern breaded, with Honey Mustard	\$125
Buffalo Wings With Celery and Bleu Cheese	\$125
Panang Shrimp Spring Rolls With Sweet & Sour Hot Mustard	\$135
Malaysian Beef Satays With Light Curry Glaze	\$135
Beef Wellington Beef in Puff Pastry, with Bordelaise Sauce	\$155
Coconut Shrimp With Tangy Duck Sauce	\$135
Baby Lamb Chops With Mint-Chutney Sauce	\$185
Vegetable Empanada	

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Eggplant, Sun-Dried Tomatoes and Black Beans	\$125
Tuscan Fontina Bites Fried Chicken, Sun-Dried Tomatoes, and Fontina Cheese	\$125
Mini Maryland Crab Cake Served with Anchovy Remoulade	\$175

### **Baked Wheel of Brie**

Red Delicious Apples and Brown Sugar atop a bed of French Brie Cheese,  
Wrapped in Puff Pastry, and baked golden-brown.  
Served warm and melted with Sliced French Bread.

Serves up to 75 – \$175

### **Lump Crab, Spinach, and Artichoke Dip**

This creamy hot dip is served with Pita Points and fresh fried Tri-Colored  
Tortilla Chips.

Serves up to 75 people – \$150

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20% service fee. Carver/attendant fee is \$50.00*

## Reception Specialty Stations

### Italian Pasta Duo

Two Pastas and two Sauces: Marinara and Alfredo  
 \$4.50 per person, 50-person minimum  
 Add Chicken, additional \$1.50 per person, 50-person minimum

### The Salad Bar

Fresh Romaine or Spinach and Mixed Greens  
 With Tomatoes, Pepperoncini, Cucumbers,  
 Mushrooms, Croutons, and Dressings  
 \$3.25 per person, 50-person minimum

### Carved Turkey

Carved Roasted Turkey  
 With Cranberry, Dijon Mustard, and Sliced Rolls  
 \$5.75 per person, 50-person minimum

### Carved Ham and Dijon

Carved Turner Country Ham with  
 Whole-Grain Mustard and Sliced Rolls  
 \$7.95 per person, 50-person minimum

### Carved Stuffed Pork Loin

Carved Center-Cut Loin with Cornbread Stuffing,  
 Madeira Sauce, and Sliced Rolls  
 \$6.95 per person, 50-person minimum

### Carved Peppered Tenderloin of Beef

Carved Tenderloin with Creamy Horseradish Brandy Sauce  
 And Sliced Rolls  
 \$8.95 per person, 50-person minimum

### Carved Baron of Beef

Carved Steamship with Au Jus, Creamy Horseradish,  
 Dijon Mustard, and Sliced Rolls  
 \$6.95 per person, 50-person minimum

### Steamship Leg of Lamb with Mint Pistou

Natural Lamb Jus, Rolls  
 Market Price

### Lobster and Shrimp Gratinee Station

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Lobster and Shrimp served with Sherry Cream,  
ladled and served into a Champagne Glass,  
lightly hand-torched and served to your guests  
\$13.95 per person, 50-person minimum

**Carved Smoked Salmon**

Sides of Smoked Salmon with Breads,  
Cream Cheese, Capers, Red Onion, and Egg  
\$8.75 per person, 50-person minimum

**Seafood Martini Bar**

Martini Glasses filled with Field Greens,  
Jumbo Shrimp and Scallops.  
Garnish your Seafood Martini with your choice of:  
Avocado, Papaya, and Cilantro Relish  
OR  
Tomato, Yellow Pepper, Red Onion, and Cilantro Salsa  
and a Splash of your choice of Lime Vinaigrette  
OR  
White Balsamic Vinaigrette  
\$10.95 per person, 50-person minimum

**Oriental Stir-Fry**

Chef will prepare Stir-Fried Chicken,  
Beef, or Shrimp with Oriental Vegetables  
and Fried Rice served with Sweet and Sour,  
and Hot Mustard Sauce  
\$10.25 per person, 50-person minimum

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20% service fee. Carver/attendant fee is \$50.00*

## Served Hot Luncheon Entrees

**Available 11:00 AM – 2:00 PM Sunday - Friday**

*Hot lunch entrees include: Fresh Rolls and Butter, Coffee, Decaf, Iced Tea, and choice of Luncheon Salad.*

### **Chef's "Southern Comfort"**

Chef's Choice of uniquely Southern Comfort Cuisine, with Seasonal Vegetables; all prepared Southern style

(Suggestions: Fried Chicken OR Pulled Pork Barbecue OR Meatloaf OR Herb-Roasted Chicken, with Mashed Potatoes, and Collard Greens OR Green Beans)

\$15.50 per person

### **Roasted Chicken Sandwich**

Roasted Breast of Chicken with Mushroom Ragout, Bacon and Swiss on Ciabatta Bread

\$17.95 per person

### **Asian Influence**

Chicken Satay Skewers

Atop Steamed Rice

With Asian Stir-fried Snow Peas, Water Chestnuts, and Micro Greens and Carrots

\$17.75 per person

### **Lunch Thyme Tenderloin**

Slow-roasted sliced Beef Tenderloin topped with Thyme, Demi-Glace, Mashed Parmesan Potatoes, and Sauteed Green Beans

\$24.95

### **Walnut-Crusted Salmon**

Baked Walnut-Crusted Salmon Fillet, Basmati Rice Blended Rice with Broccoli

\$19.95 per person

### **Santiago Coriander Pork**

Loin of Pork, seasoned with Coriander and Fresh Herbs, and slow-roasted, With Roasted Red Potatoes, Steamed Broccoli, and Cauliflower and Carrot Medley

\$17.75 per person

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## **Luncheon Salad Selections**

### **Caesar Salad**

Romaine Lettuce served with Caesar Dressing,  
Garnished with Fresh Parmesan and Toasted Herb Croutons

### **Garden Salad**

Fresh Mixture of Iceberg Lettuce, slices of Red Cabbage and Carrots,  
Tomato Wedges, Sliced Cucumber with Toasted Herb Croutons

*Choice of Dressing:*

Balsamic Vinaigrette, Bleu Cheese, Raspberry or Herb Vinaigrette or  
Buttermilk Ranch

### **Spinach Salad**

Baby Spinach, Strawberry Halves, Candied Walnuts, Farmer's Cheese,  
Champagne and Poppy Seed Vinaigrette

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20% service fee. Carver/attendant fee is \$50.00*

## Served Cold Luncheon Entrees

**Available 11:00 AM – 2:00 PM Sunday - Friday**

*Cold Lunch Entrées include Fresh Rolls with Butter.  
All Entrees include Coffee, Decaf, and Iced Tea.*

### **Chicken Coupe Salad**

Flaky croissant filled with Grilled Chicken, Hazelnuts and Thompson Grapes in a Light Mayo atop a Bed of Crisp Lettuce, two Fresh Fruit Kabobs, and Gourmet Potato Chips  
\$17.25 per person

### **Cajun Roast Beef**

Roast Beef and Smoked Cheddar with Horseradish Aioli on a Hoagie Roll, with Kosher Dill Spear and Gourmet Potato Chips  
\$16.95 per person

### **Tangy Turkey Croissant**

Smoked Turkey Breast on a Flaky Croissant filled with Orange Marmalade Cream Cheese Spread, Pecans, Cranberries, and Alfalfa Sprouts, with two Fresh Fruit Kabobs and Terra Chips  
\$16.95 per person

### **The “Range” Wrap**

Grilled Breast of Chicken, Fresh Avocado, Cucumber, Tomato, Shredded Lettuce, and Fresh Cilantro, all wrapped up in a Pressed Flour Tortilla, and served with Fresh Fruit Kabobs and Terra Chips  
\$17.95 per person

### **Chop-Chicks Salad**

Sliced Breast of Chicken atop Iceberg and Romaine Lettuces with Mandarin Oranges, Crispy Noodles, Roasted Sesame Seeds, and Green Onions, tossed with Sesame-Soy Vinaigrette  
\$16.95 per person

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## **Luncheon Buffets**

**Available 11:00 AM – 2:00 PM Sunday - Friday**

*Hot lunch buffets include Fresh Rolls and Butter.  
All include: Freshly Brewed Coffee, Decaf, and Iced Tea.*

### **Hot Potatoes**

Foiled wrapped Oven-Baked Potatoes served with an array of toppings to include:

Hot Cheddar Cheese Sauce, Scallions, Bacon Bits, Ham, Chicken, Chili, Butter, Sour Cream, Broccoli, Jalapenos, and Black Olives

Also comes with Chef's Soup of the Day.

\$14.95 per person

### **The Piedmont**

Romaine Lettuce, Parmesan, Tomatoes, Black Olives, Herb Croutons, and Caesar Dressing

Ricotta Manicotti with Pomodoro Sauce, Alfredo-Penne Primavera, Lasagna with Meat Sauce, Baked Garlic Bread with Pesto Sauce, Olive Oil, and Balsamic Vinegar.

\$17.50 per person

### **Southern Comfort**

Iceberg Lettuce with Red Cabbage and Carrots, with a variety of Dressings  
Choice of Two: Southern Fried Chicken, Baked Meatloaf, or Beef Tips Marsala,  
Home-Style Mashed Potatoes, Macaroni and Cheese, and Vegetable du Jour.

\$17.75 per person

### **Sandwich Architect**

Tomato, Basil, and Mozzarella Pasta Salad, Balsamic-Marinated Mushroom Salad, Rye, White, and Whole Wheat Breads, Chicken Coupe Salad  
Three-Tier Deli Arrays of Sliced Roast Beef, Smoked Turkey, Hickory-Smoked Ham

Two-Tier Arrays of American, Swiss, and Cheddar Cheeses

Tomato, Shredded Lettuce, Kosher Dill Spears, Pepperoncini Peppers and Gourmet Spreads.

\$16.50 per person

## **Lunch Dessert Selections**

*Prices subject to change until contract has been finalized. Prices subject to 9% tax and 20% service fee. Carver/attendant fee is \$50.00*

**Pound Cake with Macerated Berries**

Bright Berries strewn across citrus-flecked cake, a-swirl with cool, tart Key Lime and creamy White Chocolate Cheese, layered with Raspberries, atop a Buttery Crunch Crust  
\$4.00 per person

**Apple Spice Cheesecake**

Granny Smith Apples coated in Custard and topped with Toffee and Caramel, piled high in a Graham Cracker Crust  
\$4.00 per person

**Crème Brulee with Fresh Berries**

\$4.00 per person

**Oreo Brownie Cookie Cake**

Double layers of Oreo Cookie with White Chocolate Cheesecake  
\$4.00 per person

**Key Lime Pie**

Fresh and light, our Key-Lime Pie is rich and creamy atop a Graham Cracker Crust  
\$4.00 per person

**Raspberry Swirl Cheesecake**

\$4.00 per person

**Choco-Truffle Cake**

\$4.00 per person

**Devil's Food Cake**

Filled and iced with dark chocolate icing  
\$4.00 per person

**Red Velvet Cake**

\$4.00 per person

**Pumpkin Cake**

\$4.00 per person

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## **Breakfast Entrees**

*Our Breakfast Selections include:  
Assortment of Breakfast Pastries and Muffins, Kiariz Coffee, Decaf, Tea, and  
Orange Juice*

### **Sunrise Scrambler**

Three-Cheese Scrambled Eggs, Choice of Crisp Bacon or Pork Sausage Patty,  
and Steamed Asparagus  
Choice of Country Breakfast Potatoes or Roasted Sweet Potatoes  
Sliced Fresh Fruit  
\$12.75 per person

### **Appalachian Mountain Hiker**

Buttery Croissant filled with Scrambled Eggs and Shredded Cheddar,  
Sliced Baked Honey Ham,  
Breakfast Potatoes,  
Sliced Fresh Fruit  
\$12.95 per person

### **Scrambled Egg Pie**

Our Homemade Quiche features Honey Ham, Peppers, and Swiss  
Breakfast Potatoes  
Fresh Seasonal Fruit  
\$12.95 per person

### **Flapjacks**

Three fluffy Buttermilk Pancakes served with Warm Maple Syrup  
Choice of Crispy Bacon or Sausage Links  
Seasonal Fruit Garnish  
\$11.95 per person

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20% service fee. Carver/attendant fee is \$50.00*

## **Breakfast Buffets**

*Minimum of 30 people*

*All Breakfast Buffets include Freshly Brewed Coffee, Decaf,  
and Chilled Fruit Juice.*

### **Appalachian Trail**

Fluffy Scrambled Eggs, Country Breakfast Potatoes, Sliced Seasonal Fruit  
Buttermilk Biscuits and Sawmill Gravy  
Pork Sausage Patties  
Crispy Bacon  
\$14.95 per person

### **Ridge Runner**

Fluffy Scrambled Eggs  
Sliced Seasonal Fruit  
Country Grits with Butter  
Pancakes with Maple Syrup  
Breakfast Potatoes  
Buttermilk Biscuits and Sawmill Gravy  
Pork Sausage Patties and Crispy Bacon  
\$16.25 per person

### **The Mountaineer**

Fluffy Scrambled Eggs  
Country Ham with Red-Eye Gravy  
Fresh Baked Buttermilk Biscuits with Sawmill Gravy  
Grits with Cheddar Cheese, Bacon Bits, Butter, and Brown Sugar  
\$16.75 per person

### **Page Valley Brunch**

*Minimum of 50 people*

Fresh Seasonal Fruit with Blueberry Yogurt  
Quiche Lorraine  
Fluffy Scrambled Eggs  
Cheese Blintzes with Fresh Strawberry Sauce  
Tomato, Cucumber, Onion, and Balsamic Vinaigrette Salad  
Smoked Gouda au Gratin Potatoes  
Fresh Steamed Asparagus with Hollandaise Sauce  
Broccoli and Cheese Casserole  
Country Ham with Red-Eye Gravy  
Crisp Cured Bacon Strips  
Country Fried Steak  
Fresh Baked Buttermilk Biscuits with Sawmill Gravy  
\$21.25 per person

### **Continental-Style Breakfast Selections**

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20% service fee. Carver/attendant fee is \$50.00*

*All Continental-Style Breakfast Selections include Assorted Juices*

**Classic Continental**

Assorted Chilled Juices,  
Fresh Breakfast Pastries  
Sliced Seasonal Fruit  
Regular and Decaf Coffee and Tea  
\$8.95 per person  
Add Assorted Yogurts and Granola  
*Additional \$1.00 per person*

**À la Bagel**

Assorted Chilled Juices  
Sliced Seasonal Fruit  
Plain, Poppy Seed, Cinnamon Raisin, and Blueberry Bagels  
with Gourmet Spreads  
Regular and Decaf Coffee and Tea  
\$9.75 per person

**Sunrise Sandwiches**

Assorted Chilled Juices  
Flaky Home-Baked Biscuits filled with Ham and Swiss  
and Pork Sausage with Cheddar  
Regular and Decaf Coffee and Tea  
\$8.95 per person

**Breakfast Bistro**

Assorted Chilled Juices  
Flavored Scones  
Fresh Baked Croissants  
with Gourmet Spreads  
Fruit-Filled Turnovers  
\$9.50 per person

**The Energy Bar**

Assorted Chilled Juices

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Power Bars  
Whole Fresh Fruit  
Assorted Yogurts with Granola  
Regular and Decaf Coffee and tea  
\$8.95 per person  
Add Assorted POWERade and Bottled Waters  
*Additional \$1.75 per person*

**Sweet Stuff**  
Assortment of Baked Raspberry and Blueberry Scones  
Baked Jumbo Cinnamon Rolls  
Regular and Decaf Coffee  
\$9.95 per person

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**“Perkfect”****À la Carte Continental Breakfast Additions****Butter Croissants**

Fresh Flaky Croissants with Whipped Butter  
\$18 per dozen

**Bagels with Cream Cheese**

Assorted Bagels with Gourmet Spreads  
\$24 per dozen

**Big “Uns”**

Cinnamon Rolls with Cream Cheese Icing  
\$36 per dozen

**Fresh Muffins**

An Assortment of Jumbo Muffins  
\$22 per dozen

**Assorted Jumbo Danish**

Cinnamon, Cheese, and Fruit-filled  
\$22 per dozen

**Omelet Station**

Made to Order (\$65 Attendant Fee)  
\$3 per person

**Buttermilk Biscuit Sandwiches**

Sausage/Cheddar or Ham/Swiss  
\$2.50 each

**Energy Bars**

Assortment of Power and Granola Bars  
\$36 per dozen

**Sliced Seasonal Fruit**

Chef’s Choice of the Season  
\$3 per person

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**Assorted Individual Yogurts**

With Granola  
\$2 per person

**Whole Fresh Fruit**

Apples, Oranges, and Bananas  
\$1.50 each

**Cookies or Brownies**

Chocolate Chip, Chocolate Peanut Butter, Oatmeal Raisin, White Chocolate  
Macadamia Nut  
\$22 per dozen

**Chips**

Assortment of Chips  
\$1.50 each

**Bottled Waters**

Bottled Spring or Sparkling Water  
\$2.50 each

**Coffee, Decaf, and Tea**

Regular and Decaf Coffee and Assorted Teas  
\$28 per gallon

**Bottled Specialty Drinks**

A Variety of POWERade and Fruit Juices  
\$3.25 each

**Iced Tea, Lemonade, or Fruit Punch**

Serves 20 people per Gallon  
\$30 per gallon

*Prices subject to change until contract has been finalized. Prices subject to 9% tax and 20% service fee. Carver/attendant fee is \$50.00*

## **Grab & Go**

*Only a few minutes?  
Perfect for a quick bite. Grab it and go!*

### **Cold Fried Chicken**

Two pieces of Fried Chicken  
Potato Salad  
Roll and Butter  
Cookie and Soda  
\$14.50 per person

### **Butcher's Block**

Turkey, Ham, Cheddar and Swiss on Kaiser Bread  
Specialty Chips  
Cookie and Soda  
\$14.75 per person

### **Chicken Salad Croissant with Grapes**

Homemade Chicken Salad with a Flaky Croissant  
Potato Chips  
Seasonal Seedless Grapes  
Cookie and Soda  
\$14.25 per person

### **Chicken Caesar**

Mesquite-marinated Chicken Breast atop Fresh Romaine Lettuce with Caesar  
Dressing  
Herbed Croutons, Fresh Dinner Roll  
Cookie and Soda  
\$14.25 per person

*Prices subject to change until contract has been finalized. Prices subject to 9% tax and  
20% service fee. Carver/attendant fee is \$50.00*

## Beer, Wine, and Spirits

<b>Beer, bottled</b>	<b>Wine by the glass</b>	<b>Spirits</b>
Domestic 4.00	House 6.00	House 5.50
Import 5.00	Virginia Select 6.50	Call 6.50
	California 7.00	Top Shelf 7.50

<b>Beer, keg</b>	<b>Water (bottled)</b>	
		2.50
Domestic 175.00	Mineral water 4.00	
Imported 225.00	Sodas (cans) 2.00	

### **Wine (bottles)**

Sea Ridge (House wine) 17.00

### **Champagne/Sparkling Wines (by the glass)**

Don Conde Call for pricing

Other selections by request as available

<b>Bartender Fee</b>	\$35.00/hour per bartender
<b>Cocktail Server Fee</b>	\$25.00/hour per server

*Cocktail servers may be requested to enhance the service level of any reception.*

*Bartender service is required at all events where alcoholic beverages are served. The Inn must supply all alcoholic beverages as well as bartenders. Bartenders must be present and serve all alcoholic beverages. The Mimslyn Inn recommends one bartender for every 70 anticipated guests. Bartender fees are applicable during the dinner hour if a bar is requested to be closed during dinner. All bartender and cocktail server fees subject to 9% state and local taxes and 20% service fee.*

*Prices subject to change until contract has been finalized. Prices subject to 9% tax and 20% service fee. Carver/attendant fee is \$50.00*