



## MARTINSBURG

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# Banquets Menu

**PLEASE NOTE:**

*All food, beverage, and service prices are  
subject to change without notice.*

*All prices are subject to a 19% service charge and applicable taxes.*

*All guarantees must be made 48 hours prior to the function.*

## BREAKFAST

### **SERVED**

#### **THE HUNT CLUB BREAKFAST      \$8.50**

Choice of Chilled Orange Juice or Fresh Fruit Cup  
Soft Scrambled Eggs  
Choice of Crisp Bacon, Homestyle Sausage Links or Ham Steak  
Breakfast Potatoes  
Buttermilk Biscuits with Butter, Jams and Jellies  
Coffee, Tea, Milk

### **BUFFET**

#### **BUFFET BREAKFAST      \$8.95**

(Minimum 25 Guests)

Includes Chilled Juice, Main Breakfast Selection, Breakfast Potatoes, Assorted Fruit Medley, Breakfast Meat, Buttermilk Biscuits, Butter, Jams, jellies, Assorted Demi Danish, Coffee, Tea and Decaffeinated Coffee

#### Choice of Two

Buttermilk Pancakes  
Thick-sliced French Toast  
Soft Scrambled Eggs  
Cheddar Cheese Omelets  
Cheddar and Potato Quiche

#### Choice of One

Crisp Bacon  
Sausage Links  
Canadian Bacon  
Ham

#### Additional Selections

One Extra Meat or Entree Selection      \$1.95/each

## INTERMISSION

Coffee, Tea, and Decaffeinated Coffee (by the gallon)	\$17.50
Orange, Apple or Cranberry Juice (60 ounce pitcher)	\$13.95
Regular and Diet sodas (12oz. cans)	\$1.25
Iced Tea served (by the pitcher)	\$7.50
Donuts (by the dozen)	\$8.95
Danish Pastry (by the dozen)	\$17.95
Assorted Muffins (by the dozen)	\$11.95
Chocolate Walnut Brownies (by the dozen)	\$11.95
Assorted Fresh Baked Cookies (by the dozen)	\$9.95
Iced Cinnamon Buns (by the dozen)	\$11.95

### **BREAKS (Priced Per Person)**

<i>CONTINENTAL</i>	\$5.95
Chilled Juice	
Danish Pastry, Assorted Muffins or Cinnamon Buns	
Assorted Fruit Medley	
Coffee, Tea	

<i>FRUIT AND GRANOLA</i>	\$5.95
Assorted Fruit Medley	
Chewy Granola Bars	
Assorted Candy Bars	
Coffee, Tea, and Iced Tea	

<i>STAY AWAKE BREAK</i>	\$6.25
Assorted Fruit Medley	
Assorted Fresh Baked Cookies	
Chocolate Walnut Brownies	
Assorted Soft Drinks	
Coffee, Tea, Decaffeinated Coffee	

## SERVED LIGHT LUNCHEON

*CHEF'S SALAD*            \$8.25

Freshly tossed greens with a fine julienne of baked ham, roast turkey, Swiss and American cheeses, garnished with tomato and egg.  
Served with a basket of warm rolls and butter.

*CHEF'S SOUP AND SANDWICH*            \$8.95

Chef's soup du jour, served deli stack with your choice of baked ham, roast turkey, or roast beef and cheese.  
Served with pasta salad and a fresh fruit garnish.

*CALIFORNIA GRILLED CHICKEN SALAD*            \$8.95

Crisp salad greens topped with fresh vegetables, grilled and sliced chicken breast, grated cheddar cheese, and your choice of ranch or vinaigrette dressing.  
Served with a basket of warm rolls and butter.

*TURKEY WRAP*            \$8.95

Shaved turkey and Swiss cheese with lettuce, tomato and onion tossed in a light vinaigrette and rolled in a jumbo tortilla.  
Served with soup du jour and garnished with chips and pickle.

*MEDLEY OF SALADS*    \$8.95

Freshly made chicken salad, tuna salad and cottage cheese accompanied by an assortment of sliced fresh seasonal fruits and banana nut muffin with cream cheese.

Coffee, Tea, Decaffeinated Coffee or Iced Tea Included with above Luncheon Selections

*Light Dessert Table*

(Assorted Fruit Medley, Cookies, Brownies)  
Additional \$2.95 per person

## SERVED FULL LUNCHEON

All luncheons include choice of appetizer or salad, entrée,  
starch, vegetable, rolls, butter, dessert and beverage

### *Appetizers & Salads*

Chef's Soup du Jour

Fresh Fruit Cup

Heatherfields Salad, served with two dressings

Spinach Salad, served with two dressings

Classic Caesar Salad

French Onion Soup au Gratin with Sherry (Maximum 150 people)

### *Entrées*

Beef Lasagna \$10.95

Grilled Pork Medallion with Rosemary Brown Sauce \$10.95

Baked English Scrod \$10.95

Grilled California Chicken Breast \$10.95

London Broil with Bordelaise Sauce \$10.95

Sliced Roast Beef with Brown Sauce and Fresh Herbs \$10.95

Chicken Parmesan in Marinara Sauce \$ 9.95

Chicken stuffed with Wild Rice and Apple Dressing, Brandy Cream Sauce \$10.95

Steamed Fresh Vegetables with Orzo Pasta \$10.95

Grilled Shrimp over Angel Hair Pasta \$11.95

Petite Filet Mignon served with Steak Butter \$16.95

Broiled Crab Cake \$12.95

Broiled Salmon Filet, Tomato Burre Blanc \$12.95

\*The Chef will select the starch and vegetable that most compliments your entree selection.

### *Desserts*

Cheesecake

(fruit topping additional \$0.50)

Ice Cream

Sherbert

Strawberry Shortcake

Chocolate Mousse topped with Oreo Crumbs

Bread Pudding Hot Fudge Sundae (\$1.00 additional)

## BUFFET LUNCHEON

(Minimum 25 Guests)

### *HOT BUFFET LUNCHEON*     \$12.95

Includes two entrées and two side dishes plus potato salad, pasta salad, cole slaw, garden salad with two dressings, vegetable tray, assorted fruit medley, rolls and butter, assorted desserts, coffee, hot and iced tea.

#### Choice of Two

Roast Turkey with Dressing  
Fried Chicken London Broil with  
Bordelaise Sauce  
Beef Lasagna  
Roast Beef Jardiniere  
Beef Stroganoff over Noodles  
Chicken Stir Fry over White Rice  
Stuffed Chicken Breast  
Vegetable Lasagna  
Baked Tilapia Grilled Pork  
Medallions with  
Rosemary Sauce  
Baked Salmon or Baked Cod  
Chicken Parmesan  
Fried Shrimp  
Fried Catfish

#### Choice of Two

Lima Beans with Dill  
Green Beans Amandine  
Chef's Selection of Fresh Steamed  
Vegetable  
Broccoli with Cheese Sauce  
Fresh Broccoli, Cauliflower & Carrot Medley  
Wild Rice Medley  
Potatoes O'Brien  
Whipped Potatoes and Gravy  
Au Gratin Potatoes  
Glazed Baby Carrots  
Honey Garlic Roasted Redskin Potatoes  
Baked Macaroni and Cheese  
Scalloped Potatoes Penne Pasta with  
Marinara Sauce

### *SOUP, SALAD AND SANDWICH BUFFET*     \$10.95

Includes soup du jour, potato salad, cole slaw, assorted fruit medley, sandwich selections, sliced tomatoes, lettuce, onions, carrot and celery sticks, assorted breads and sandwich rolls, assorted cookies, coffee, hot and iced tea.

#### Cold Cuts

Roast Beef  
Baked Ham  
Roast Turkey Breast

#### Cheeses

American  
Swiss  
Provolone

#### Salads

Chicken Salad  
Tuna Salad

## SERVED DINNER

All dinners include an appetizer, salad, entrée, starch, vegetable, bread roll basket, butter, dessert and beverage.

### *Appetizers & Salad*

Fresh Fruit Cup  
 French Onion Soup au Gratin with Sherry (150 or less)  
 Soup du jour  
 Shrimp Cocktail with Spicy Sauce (\$3.95 additional charge)  
 Heatherfields Garden Salad, served with two dressings  
 Spinach and Mushroom Salad, served with two dressings  
 Classic Caesar Salad  
 Greek Salad — Tossed Greens, Pepperoncini, Fetta Cheese, Tomatoes, Onions, Black Olives and Diced Salami (\$1.50 additional)

### *Entrées*

Roast Turkey with Homemade Stuffing	\$13.95
Stuffed Pork Medallions	\$13.95
Stuffed Chicken Breast with Wild Rice and Apples, Brandy Cream Sauce	\$15.95
Grilled Breast of Chicken seasoned and grilled with Tomato, Olive Oil, Tarragon and Chardonnay Wine	\$14.95
Chicken Oscar	\$16.95
Roast Pork Loin with Apples and Brown Sauce	\$15.95
Flounder Stuffed with Crabmeat	\$17.95
Mixed Grill (6 ounce Filet and 4 ounce boneless Chicken Breast)	\$19.95
Sauteed Trout Amandine	\$16.95
Salmon Filet stuffed with Crabmeat	\$16.95
New York Strip Steak served with Fried Shrimp	\$19.95
Roast Prime Rib of Beef au jus	\$18.95
6 ounce Filet of Beef and 3 Crabmeat-stuffed Shrimp or 1 Broiled Crab Cake	\$21.95
Two Heatherfields Broiled Crab Cakes	\$20.95

### *Starch Choices*

Potatoes au Gratin  
 Rice Pilaf  
 Honey Garlic Roasted Red Skin Potatoes  
 Twice Baked Potatoes  
 Potatoes O'Brien  
 Seasoned Orzo Pasta  
 Baked Potato

### *Vegetable Choices*

Broccoli with Cheese Sauce  
 Green Beans Amandine  
 Zucchini and Squash Medley  
 Glazed Baby Carrots  
 Stir Fry Fresh Vegetable Medley  
 Chefs Selection of Fresh Steamed Vegetables

### *Desserts*

Apple Crisp  
 Peach Melba  
 Coconut Snowball  
 Strawberry Stortcake  
 Bread Pudding  
 Coconut Snowball with Hot Fudge  
 Cheesecake with Fruit Topping  
 Double Chocolate Cake over Creme  
 Englaise  
 Apple Spice Cake  
 Peach Cobbler  
 Ice Cream or Sherbet  
 Brownie on Raspberry Sauce

## **BUFFET DINNER**

*(Minimum 50 Guests)*

Includes three entrées, two starch or vegetable dishes, a vegetable tray, a garden salad with two dressings, potato salad, pasta salad, cole slaw fresh fruit medley, rolls and butter, assorted desserts and beverage.

\$18.95

### *Entrées*

(Choice of Three)

Chef-carved Loin of Pork with Rosemary  
Brown Sauce

Chef-carved Prime Rib of Beef (Add \$2.95/person)

Chef-carved Top Round of Beef

Roast Turkey with Homemade Dressing

Chef-carved Baked Boneless Ham with

Pineapple Sauce

Baked Boston Scrod

Sliced Teriyaki Beef

Manicotti

Grilled California Chicken Breast

Baked Tilapia with Citrus Butter

Cheese Tortellini with shrimp & scallops,  
pesto cream sauce

Chicken Marsala

London Broil with Bordelaise Sauce

Seafood Newburg with White Rice

Fried Chicken

Fried Shrimp

Baked Salmon with Bernaise Sauce

Stuffed Chicken Breast

Lasagna

Broiled Crab Cakes

Chicken Cordon Bleu Mornay

Fried Catfish

### *Starches and Vegetables*

(Choice of Two)

Broccoli with Cheese Sauce

Green Beans Amandine

Potatoes au Gratin

Chefs Selection of Fresh Steamed Vegetable

Twice Baked Potatoes

Seasoned Baked Potato Wedges

Penne Pasta with Marinara Sauce

Honey Garlic Roasted Red Skin Potatoes

Rice Pilaf

Glazed Baby Carrots

Long Grain and Wild Rice

Whipped Potatoes

Scalloped Potatoes

Parmesan Crusted Broccoli Florets

Potato Cheese Quiche

## HORS D'OEUVRES

### *HOT HORS D'OEUVRES (50 pieces)*

Scallop Wraps with Bacon	\$99.95
Quiche Petite	\$49.95
Stuffed Mushroom Caps w/Crabmeat	\$55.95
Steamed and Spiced Peel and Eat Shrimp (per 100 pieces)	\$69.95
Mini Shrimp Egg Rolls (per 100 pieces)	\$59.95
Chicken Drumettes	\$49.95
Crab Balls	\$49.95
Meatballs (Swedish or Italian)	\$49.95
Rumaki	\$49.95
Steamed Mussels with Garlic and Wine (per 100 pieces)	\$49.95
Mozzarella Cheese Stix	\$49.95
Hot Crab Dip served with Crackers (serves 50)	\$94.95
Italian Sausage in Puff Pastry	\$49.95
Buffalo Chicken Wings	
prepared Hot with Celery and Bleu Cheese Dressing (per 100 pieces)	\$74.95
Potato Skins with Bacon and Cheddar Cheese served with Sour Cream	\$46.95

### *COLD HORS D'OEUVRES (50 pieces)*

Seafood, Tuna or Chicken Salad on Mini Croissants	\$74.95
Side Smoked Salmon with Cream Cheese and Capers	\$124.95
Spinach Ball — Cheese and Beer Dip served with rye bread	\$70.95
Iced Shrimp with Lemons and Cocktail Sauce	\$69.95
Top Round of Beef or Baked Ham served on Silver Dollar Rolls	\$59.95
Chilled Roasted Beef Tenderloin with Croutons and Horseradish Cream	\$149.95

## ADDITIONAL SELECTIONS

### *ASSORTED CHEESE DISPLAY*

Served with Crackers	
Small (Serves 50)	\$100.00
Medium (Serves 100)	\$200.00
Large (Serves 150)	\$250.00

### *SNACKS*

Potato Chips with Dip	\$ 7.50
Pretzels with Dip	\$ 7.50
Mixed Nuts	\$12.95
Party Snack Mix	\$7.95
Nachos w/Cheese and Salsa	\$15.95
(3 lb. minimum on nacho orders)	

### *FRESH FRUIT DISPLAY*

Small (Serves 50)	\$75.00
Medium (Serves 100)	\$110.00
Large (Serves 150)	\$160.00

### *FRESH VEGETABLE DISPLAY WITH DIP*

Small (Serves 50)	\$75.00
Medium (Serves 100)	\$110.00
Large (Serves 150)	\$160.00

# BEVERAGE ARRANGEMENTS

## Cash Bar Prices

<i>Beer</i>	
Import Beer	\$4.00
Domestic Beer	\$3.00
Wine by the Glass	\$4.50
<i>Soda</i>	\$1.50
<i>Liquor</i> (See next page for call / premium liquor listings)	
Juice Drinks with 1 Liquor (eg. Screwdriver)	\$5.00
Any 2 Liquor Drink	\$6.00
<u>Common Multi Liquor Drinks</u>	
Jager Bomb	\$6.50
Long Island Iced Tea	\$7.00
Manhattan	\$6.00
Manhattan (Premium)	\$6.50
Margarita	\$6.00
Martini (Call)	\$6.00
Martini (Sapphire)	\$6.50
White Russian	\$6.50

CASH BAR prices include applicable sales tax.  
SPONSORED BAR prices do not include applicable 19% service charge.

<i>BEER</i>	
1/2 Keg (Domestic)	\$195.00
1/4 Keg (Domestic)	\$125.00
Imported Kegs	\$225.00

<i>PUNCH</i>	
Fruit	\$12.95
Whiskey Sour Punch	\$30.00

<i>WINE</i>	
(Chardonnay, White Zinfandel, Cabernet Sauvignon)	
Wine by the Bottle	\$15.95

<i>GARNISHES</i>	
Assortment of oranges, limes, lemons, cherries and olives	\$7.95

<i>CHAMPAGNE</i>	
Korbel	\$29.95
Asti Spumante	\$24.95
House Champagne	\$16.95
Non-Alcoholic Sparkling Cider	\$10.95

**NOTE: A \$50.00 Bartender Setup Fee is charged on ALL bars.**

**Call Brands \$5.00**

Apple Pucker  
Bacardi 80  
Bombay  
Canadian Club  
Canadian Mist  
Captain Morgan  
Cuervo  
Dewars  
Jack Daniels  
Jim Beam  
Jim Beam Rye  
J&B  
Parrot Bay  
Peach Schnapps  
Raspberry Schnapps  
Seagrams 7  
Seagrams VO  
Slo Gin  
Smirnoff  
Southern Comfort  
Tanqueray  
Triple Sec  
Wild Turkey 80

**Upon Request \$5.00**

Apricot Brandy  
Beefeater  
Black Velvet  
Blackberry Brandy  
Blue Curacao  
Crème de...  
Dubonnet  
Myers Rum  
Old Granddad  
Orange Curacao  
Yukon Jack

**Semi-Premium \$5.25**

Campari  
Fire Water  
Midori  
Rumple Minze

**Premium Brands \$5.50**

Absolut  
Absolut Citron  
Absolut Raspberry  
Bacardi 151  
Bombay Sapphire  
Chambord  
Chivas Regal  
Christian Brothers  
Crown Royal  
E&J  
Harveys Bristol Cream  
Jameson  
Makers Mark  
Wild Turkey 101

**Semi-Super Premium \$5.75**

Johnnie Walker Red  
Kahlua

**Super Premiums \$6.00**

Cuervo 1800  
Calliano  
Glen Livet  
Grey Goose  
Jagermeister  
Johnnie Walker Black  
Three Olives

**Super Premiums \$6.25**

Amaretto Disaronno  
Baileys  
B&B  
Courviossier VS  
Drambuie  
Dry Sack  
Frangelico  
Grand Mariner  
Sambuca  
Tia Maria

**Super Premiums \$6.50**

Remy Martin VSOP