

Hotel Strasburg

Buffet Menu Selections

The Valley Room

Our banquet facilities are equipped to serve up to 80 guests for a seated meal and up to 100 guests for a cocktail-style function.

A non-refundable Room Charge Fee is required at the time of booking to guarantee the Valley Room for the day and time you request.

Please contact our Director of Sales for additional information or to book your function.

All Buffets Include:

Garden Salad with House Dressing
Freshly-Baked Bread with Butter
Unlimited Coffee, Iced Tea & Soda

25 Person Minimum (Starting @ \$20.00)

2 Entrees
2 Starches
2 Vegetables *or* 1 Medley
Choice of Dessert

40 Person Minimum (Starting @ \$24.00)

3 Entrees
2 Starches
2 Vegetables *or* 1 Medley
Choice of Dessert

Estimated range \$20.00 to \$60.00 per person

Pricing excludes Room Charges, Taxes, & Gratuity and are subject to change without notice.

Entrees

Roast Beef with Gravy		Baked Ham with Pineapple Sauce	
Beef Stroganoff	+\$2.00	Roast Duck Breast	+\$4.00
Beef Tips Burgundy	+\$2.00	Poached Salmon with Dill Sauce	+\$3.50
London Broil Bordelaise	+\$3.00	Blackened Salmon	+\$3.50
Herb Roasted Chicken		Shrimp Creole	+\$3.00
Stuffed Chicken Breast	+\$3.00	Seafood Mornay	+\$3.00
Chicken Primavera	+\$2.00	Shrimp & Crab Etouffe	+\$3.00
Chicken Shenandoah	+\$2.00	Fried Shrimp	+\$3.00
Chicken Breast Chausser	+\$2.00	Seafood Norfolk	+\$3.00
Roast Pork Loin		Catch of the Day	Market Price
Grilled Boneless Pork Chops	+\$1.00		

Starches

Oven Browned Potatoes	
Scalloped Potatoes	+\$.75
Au Gratin Potatoes	+\$.75
Mashed Potatoes	
Parsley Potatoes	
Smashed Potatoes	
Lyonnais Potatoes	+\$.75
Blended Rice Pilaf	+\$.75
Seasoned Long Grain Rice	
Buttered Noodles	
Pasta Marinara or Alfredo	+\$1.00/+\$2.00

Desserts

Homestyle Fruit Pie	\$3.50/+\$.25
Homemade Pecan Pie	\$4.25/+\$1.00
Lemon Meringue Pie	\$3.25
Chocolate Mousse Pie	\$3.25
Boston Cream Pie	\$3.25
Frosted Layer Cake	\$3.95/+\$.45
Homemade Cobbler	\$3.50/+\$.25
Classic Cheesecake	\$5.50/+\$2.25
Gourmet Cheesecake	\$5.95/+\$2.70
Chef's Gourmet Choice	\$5.95/+\$2.70

Vegetables

Steamed Broccoli	
Baby Carrots	
Southern-Style Green Beans	
Steamed Green Beans	
Buttered Corn	
Southern Corn Pudding	+\$1.00
Fresh Vegetable Medley	

Pre-Dinner

Available for an additional charge

Assorted Cheese & Cracker Tray	\$2.25 per person
Assorted Crudités with Dip Tray	\$2.00 per person
Assorted Cheese & Crudités Combo Tray	\$3.00 per person
Assorted Homemade Soups	\$1.95 per person

Hotel Strasburg Hors d'Oeuvres Menu

Hors d'Oeuvres Party Planning:

Dinner Party

Figure 3 to 4 hors d'oeuvres per person--just something to tide them over during cocktail time & while waiting for the guests to arrive.

Offer at least 3 items from varied categories and ingredients. Try not to repeat any of the ingredients in the entrees served.

Cocktail Party

Figure 6 to 8 hors d'oeuvres per person per hour, (not counting any dessert items --it goes to a different stomach!). Again, offer a variety of items.

Factors Affecting Quantity of Hors d'Oeuvres Needed

	More	Less
More Men	X	
More Women		X
Cold Weather	X	
Hot Weather		X
Dinner Following		X
Early Evening		X
Dinner-Time	X	

Displays

(serve approximately 25 people)

- Assorted Cheese & Cracker Tray \$70.00
- Seasonal Vegetable Tray with Dip \$50.00
- Seasonal Fruit Tray \$50.00
- Seasonal Fruit & Assorted Cheese Tray
\$65.00
- Marinated Tomato & Mozzarella Salad
(seasonal) \$65.00
- Deli Meat & Cheese Tray
with Rolls & Condiments \$175.00
- Smoked Salmon Display \$110.00
- Poached or Blackened Salmon Display
\$95.00
- Spinach & Crab Dip \$75.00
- Baked Brie with Raspberry Sauce &
Almonds or Orange Marmalade \$65.00
- Cheese Tortellini with Vodka Cream
\$40.00

Hors d'Oeuvres

(priced per 50 pieces)

- Chilled Shrimp Cocktail ****Market Price****
- Oysters on the Half Shell (seasonal) \$95.00
- Assorted Mini-Croissant Sandwiches \$75.00
- Virginia Ham Biscuits \$70.00
- Chicken Tender Jewels \$50.00
- Buffalo-Style Chicken Wings \$75.00
- Barbecued or Swedish Meatballs \$35.00

Stuffed Mushrooms

with Lump Crab Meat \$80.00

Stuffed Mushrooms
with Spinach & Asiago \$65.00

Oriental Spring Rolls
with Dipping Sauce \$100.00

Scallops Wrapped in Bacon \$130.00

Asian Chicken Skewers \$125.00

Hot Crab Dip \$135.00

Carving Station

(served with Rolls and Appropriate Garnishes)

Mustard-Crusted Lamb Chops
with Rosemary au Jus \$4.00 per piece

Roast Top Sirloin of Beef
with Horseradish Sauce \$3.75 per person

Roasted Whole Beef Tenderloin with
Horseradish Sauce \$7.50 per person

Baked Virginia Spiral Ham
with Mustard Sauce \$2.50 per person

Roast Turkey Breast
with Cranberry Relish \$3.50 per person

Steamship Leg of Pork with Sweet-Hot
Mustard Sauce \$3.25 per person

Steamship Round of Beef
with Horseradish Sauce \$425.00
(Serves 120 people)

Dessert

(priced per 50 pieces)

Assorted Mini Dessert Bites \$100.00

Hotel Strasburg Banquet Bar Service

Bar Service requires a bartender at an additional charge of \$8.00 per hour. (2 hour minimum)
Total Bar Sales under \$200.00, excluding keg beer sales will be charged a set-up fee of \$25.00.
Total Bar Sales over \$200.00, excluding beer keg sales, will not be charged a set-up fee.

Standard Bar Set-Up

2-3 Domestic Beers
 1-2 Imported Beers
 Chardonnay & White Zinfandel
 Cabernet & Merlot
 Vodka
 Rum
 Gin
 Bourbon
 Scotch

Beverages

(priced per person; free refills)

Coffee \$2.00
(Regular & Decaffeinated)
 Iced Tea \$2.00
(Sweetened & Unsweetened)
 Sodas & Lemonade \$2.00
 Mineral Water \$2.00

Snacks

(serves approx. 25 people per lb.)

Potato Chips or Pretzels \$ 7.00/lb
 Tortilla Chips with Salsa \$ 9.00/lb.
 Popcorn \$ 7.00/lb.
 Fancy Peanuts \$ 9.00/lb.
 Fancy Mixed Nuts \$12.00/lb.

Beers

(priced per drink; includes tax)

Domestic Beers \$4.00

Budweiser
 Bud Light
 Coors Light
 Michelob Light
 Michelob Ultra
 Miller Light
 Rolling Rock

Imported Beers \$5.00

Amstel Light
 Bass Ale
 Beck's
 Corona
 Corona Light
 Sam Adams
 Guinness
 Hakke Beck
 Heineken
 Heineken Light
 Labatt's Blue
 Newcastle Brown Ale
 Stella Artois
 Landshark

Wines

(priced per drink; includes tax)

House Wines (Woodbridge, California) \$7.00

Chardonnay White Zinfandel
 Cabernet Sauvignon Merlot

Champagne (Tott's California) \$7.00

Liquors

(priced per drink; includes tax)

House Liquors \$6.00

Call Liquors \$7.00

Premium Liquors \$8.00