

# Americana Gala



## Cocktail Hour

5:30 PM – 7:00 PM

## Beverage Service

### **Butler-Passed Beverages Upon Guest Arrival**

Spiked Sweet Iced Tea and Lynchburg Lemonade as well as their Non-Alcoholic Cousins

### **Top-Shelf Open Bar**

For the duration of the event



### **Wine & Cheese Bar**

Napa Valley Wines paired with Wisconsin and Vermont Gourmet Cheeses

## Butler-Passed Hors d'Oeuvres

To Include:

Medallions of Pork with Hudson Valley Apple Sauce

Mini Fish & Chip Baskets with House-Made Tartar Sauce

Southwestern Chili Sips with Crispy Tortilla 'Croutons'

Classic New England Lobster Rolls on House-Made Brioche

Plus Many More of the Chef's Selection



## Stationary Hors d'Oeuvres

### **New England Clam Bake**

Chilled Jumbo Gulf Shrimp, Maine Lobster Cocktail and Clams on the Half Shell,

New England Clam Chowder served in House-Made Mini Bread Bowls

Traditional Steamed Clams with Contemporary Roasted Corn Pudding (Our Take on Corn-on-the-Cob)

## **All American Slider Station**

Philly Sliders – Mini Philadelphia Cheese Steak Sandwiches

NYC Sliders – Mini All Beef Franks on Steamed Buns with Cooked Onions

San Fran Sliders – Mini Soft Fish and Avocado Tacos

Accompanied by House-Made Potato Chips and Sweet Potato Fries

## **Texas BBQ Station**

Smoked Beef Brisket and Andouille Sausage Hand-Carved to Order

Ancho Chili-Rubbed Pulled Pork

Twice Baked Beans, Creamy Coleslaw, House-Made Honey-Stung Corn Bread



## **Classic American Fare**

Demi Plates of:

Thyme-Roasted Turkey Breast over Traditional Stuffing with Candied Yams and Cranberry Chutney

Virginia Ham with Savory Black-Pepper Biscuits and Country Gravy

# Dinner

7:00 PM – 11:00 PM

## **Tableside Wine and Cocktail Service**

### **First Course**

West Coast Field and Baby Greens Crowned with Chesapeake Bay Lump Crab Cocktail  
House-Made Thousand Island Dressing, Fresh Lemon, Capers

### **Main Course**

*Tableside Choice of:*

New York Strip Steak with Kentucky Bourbon and Field Mushroom Sauce

Washington Apple Butter-Glazed Chicken Breast Stuffed with Spinach, Fontina Cheese, and Dried Fruit

Pan-Seared Boston Cod with Brandied Lobster Cream Sauce

Fried Green Florida Tomatoes with Crispy Eggplant and Fresh Mozzarella  
Finished with Béchamel and Oven Roasted Tomato Sauces



## Dessert

### **The Classic American Diner Experience to include:**

#### **From the Case**

Chocolate Cream Pie, Banana Cream Pie, Bourbon Pecan Pie  
Warm Apple Pie, with Sharp Cheddar or Vanilla Bean Ice Cream  
New York Style Cheesecake with a Multitude of Topping Choices  
Old-Fashioned Rice Pudding with Cinnamon and Whipped Cream

#### **From the Fountain**

Milkshakes, Root Beer and Cola Floats  
Classic Egg Creams  
Banana Splits and Hot-Fudge Sundaes



#### **From the Counter**

Assorted House-Made Pastries including Éclairs and Cannolis  
Fresh Apple Cider Donuts

#### **From the Grill**

Mini Bacon, Egg and Cheese Sandwiches Grilled to Order  
Mini Burgers with Fries



#### **And Coffee of Course**

Coffee, Tea, Cappuccino, and Espresso with Cordials