



HOTEL 24 SOUTH

A VIRGINIA DESTINATION
AND CONFERENCE CENTER

Catering Menus

24 S MARKET STREET
STAUNTON, VA 24401

Phone: 540-885-4848 or Toll Free: 866-880-0024 Fax: 540-885-4840

WWW.HOTEL24SOUTH.COM

BREAKFAST

MAGNOLIA SOUTH BUFFET 17

Chef's Choice of Daily Offerings to include Fluffy Scrambled Eggs, Breakfast Potatoes, Crisp Smoked Bacon, Breakfast Sausage, Oatmeal with Raisins & Brown Sugar, Fresh Fruit, Yogurt, Freshly Baked Pastries, and Orange Juice

**Menu Items are Subject to change without notice

PRIVATE BREAKFAST OFFERINGS



SIMPLY CONTINENTAL 13

Assortment of Freshly Baked Pastries & Whole Fresh Fruit

BREAKFAST SANDWICH BAR 16

Your choice of Bacon or Sausage, Egg & Cheese Croissant, Garden Vegetable Scramble or Breakfast Burrito. Breakfast Potatoes, Fresh Fruit and Chilled Juices

YOUR PARAGRAPH TEXT

HEALTHY START 17

Chef's Choice of Homemade Frittata, Oatmeal accompanied with Fresh Sliced Fruit & Berries, Dried Fruit, Nuts, Raisins, Brown Sugar, and Granola, Assorted Yogurts and Chilled Juices

SHENANDOAH VALLEY 25

Fluffy Scrambled Eggs, Breakfast Potatoes, Crisp Smoked Bacon, Breakfast Sausage, Fresh Fruit, Assorted Yogurts, Breakfast Pastries, Choice of Oatmeal or Grits, and Chilled Juices

All Breakfast Offerings include Freshly Brewed Coffee Service and a Selection of Hot Teas

Plated Breakfast Options are Available Upon Request

All pricing is subject to a customary 20% service fee and prevailing local and state taxes. Prices are subject to change without notice.

BREAKS

ALL DAY BEVERAGE BREAK	15
Freshly Brewed Coffee Specialty Teas, Selection of Soft Drinks, & Flavored Seltzer Water	
GREAT MORNING BREAK	16
Chef's Choice of Breakfast Sandwich, Seasonal Fresh Fruit, Breakfast Pastries, Assorted Yogurts, Freshly Brewed Coffee, Specialty Teas, and Orange Juice	
AFTERNOON BREAK	16
Whole Fresh Fruit, Double Fudge Brownies or Assorted Gourmet Cookies, Variety of Candies, Salty Snacks, Freshly Brewed Coffee, Specialty Teas, and a Selection of Soft Drinks	
THEMED BREAKS	
ICE CREAM BREAK	6
Self-Serve Chest Filled with Ice Cream Novelties	
COOKIE JAR BREAK	10
Assorted Freshly Baked Gourmet Cookies, Freshly Brewed Coffee, and Hot Teas	
SOUTH OF THE BORDER	10
Fresh Tortilla Chips, Homemade Salsa Fresca, Guacamole and Churros with Chocolate Dipping Sauce	
VIRGINIA BREAK	15
Homemade Pimento Cheese with Crackers, Virginia Peanuts and Locally Grown Apples	
CHOCOLATE LOVERS	18
Chocolate Chip Cookies, Brownies, Chocolate Dipped Strawberries and Chocolate Dipped Pretzels	
POWER BREAK	18
Vegetable Crudité with Dip, Assorted Protein and Granola Bars Build Your Own Fresh Fruit Parfait & Trail Mix Bar	

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A LA CARTE BREAK SELECTIONS

SALTY SNACKS

Assorted Chips (GF)	2 each
Popcorn (GF)	2 each
Pretzels	2 each
Chex Mix	2 each
Granola Bar	2 each
Trail Mix	3 each
Protein Bar	3 each

BREAKFAST PASTRIES

Assorted Danishes	36 per dozen
Buttery Croissants	36 per dozen
Assorted Scones	36 per dozen
Sliced Banana Pecan Loaf	36 per dozen
Apple Fritters	36 per dozen
Glazed Doughnuts	24 per dozen
Breakfast Muffins	36 per dozen

BAKERY TREATS

Freshly Baked Cookies	36 per dozen
Double Chocolate Brownies	36 per dozen
Sun-Kissed Lemon Bars	36 per dozen
Pecan Blondies	36 per dozen
Chocolate Macaroons	40 per dozen
Rice Crispy Treats (GF)	24 per dozen
Macarons	40 per dozen
Gluten Free Cookies	3 each

ADDITIONAL OPTIONS

Soft Pretzels with Cheese Dip	24 per dozen
Chocolate Dipped Strawberries	36 per dozen
Virginia Peanuts (GF)	20 per pound
Gourmet Mixed Nuts	30 per pound
Tortilla Chips with Salsa Fresca	20 serves 15
Assorted Penny Candy	20 per pound

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A LA CARTE BREAK SELECTIONS



BEVERAGES

Soft Drinks	2 each
Bottled Water	2 each
Seltzer Water	3 each
Bottled Fruit Juice	3 each
Freshly Brewed Coffee and Tea	35 per gal
Freshly Brewed Iced Tea	35 per gal
Hot Cocoa	35 per gal
Fresh Lemonade	30 per gal
Non-Alcoholic Punch	30 per gal
Orange or Cranberry Juice	18 per carafe



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SANDWICH & SALAD LUNCH SELECTIONS

Boxed Lunch: includes a Piece of Fruit, Bag of Chips, Sweet Treat, and Bottled Water.

Plated: includes Chef's Choice of Side to Compliment your Sandwich Selection, Dessert and Beverage.

NEW YORK DELI SANDWICH 22

Smoked Turkey, Ham, Salami, Swiss Cheese, Lettuce, Tomato, served on Kaiser Roll.

SMOKED TURKEY AND PROVOLONE 22

Smoked Turkey, Provolone Cheese, Lettuce and Tomato on Kaiser Roll

VEGETABLE WRAP 22

An Assortment of Fresh Grilled Vegetables rolled into a large Whole Wheat Tortilla with Lettuce, Tomatoes, Feta Cheese, and a light Balsamic Vinaigrette

MEDITERRANEAN SAMPLER 22

A Combination of Savory Hummus and Tabbouleh Salad, served with Marinated Olives, Vegetable Sticks, and Dried Fruits

BLACK FOREST HAM AND SWISS 22

Savory Ham, Aged Swiss Cheese, Lettuce and Tomato on a Kaiser Roll

CILANTRO LIME CHICKEN SALAD 22

Southwestern Seasoned Grilled Chicken Breast paired with Colorful Roasted Corn & Black Bean Salad and Citrus Vinaigrette served on a Bed of Fresh Greens

SHENANDOAH CHICKEN SALAD 22

Grilled Chicken Breast, Local Apples, and Toasted Pecans tossed in a light Yogurt Dressing, served in a Whole Wheat Tortilla

CHICKEN CAESAR SALAD 22

Crisp Romaine Lettuce, Seasoned Croutons, and Shaved Parmesan Cheese, served with Grilled Sliced Chicken Breast and Classic Caesar Dressing

SEASONALLY INSPIRED SALAD 22

Ask your Conference Planner for options based upon the season

A maximum of (2) selections may be chosen. The higher priced item will be charged for both meals.

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LUNCH & DINNER PLATED ENTREE

CHICKEN CAPRESE Grilled Marinated Chicken Breast with Fresh Sliced Mozzarella and Roasted Tomatoes	30 40
CHICKEN PICCATA Lightly Breaded Chicken Breast with a Lemon Caper Pan Sauce	30 40
MAHI MAHI FILLET Roasted Mahi Mahi Fillet with Griddled Lemon, Candied Bacon and Beurre Blanc	30 40
ADOBO RUBBED PORK LOIN Adobo Rubbed Pork Loin served with a Bittersweet Cherry Chutney	30 40
24 SOUTH CHICKEN Pan Seared Chicken Breast with Local Mushroom Sauté	32 42
CITRUS SALMON Fresh Broiled Salmon Filet with Citrus Beurre Blanc	32 42
FLAT-IRON STEAK Tender Charbroiled Chuck Steak, accented by a Cabernet Mushroom Demi-Glace	36 46
ROASTED SIRLOIN Sliced New York Strip Steak, paired with Shallot Red Wine Sauce	38 48
CHESAPEAKE-STYLE CRAB CAKES Decadent Lump Crab Cakes with Lemon Beurre Blanc	42 52
GRILLED FILET MIGNON Succulent Filet Mignon served with Mushroom Demi-Glace	45 52

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BARBECUED SHRIMP AND GRITS 45 | 52

Pan Seared Shrimp, House Bourbon Barbeque, Holy Trinity, Stone Grounded Grits and Shaved Parmesan

OVERNIGHT PRIME RIB 45 | 52

Slow Roasted Prime Rib served with traditional Au Jus and Fresh Horseradish

FILET AND CHICKEN 48 | 55

Petite Filet Mignon and Grilled Marinated Chicken Breast served with Local Mushroom Demi-Glace and Garlic Herb Butter

FILET AND CRAB CAKE 52 | 60

Petite Pilet Mignon and a Chesapeake-Style Lump Crab Cake, Served with Local Mushroom Demi-Glace and Remoulade

STARCH OPTIONS:

Yukon Gold Mashed Potatoes
Sea Salt Baker
Rice Pilaf

Chèvre-Scallion Potato Cakes
Stone Grounded Cheese Grits
Duchess Potatoes

LUNCH: Two Courses - Entrée and Chef's Choice of Salad or Dessert

DINNER: Three Courses - Entrée and Chef's Choice of Salad and Dessert

Entrées Selections are Served with the same Starch & Chef's Choice of Vegetable, Iced Tea and Water Service

Please refer to our Catering Information page regarding our Plated Meal Guidelines.

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LUNCH BUFFET

SOUP AND SALAD BAR 25

Soup of the Day and Classic Caesar Salad with traditional accompaniments, paired with Choice of Grilled Salmon or Chicken, Served with Warm Rolls and Butter

SOUP AND PANINI 25

Choice of Turkey and Vegetarian Paninis: Smoked Turkey with Roasted Peppers, Provolone Cheese, and Pesto Mayonnaise on Grilled Rosemary Ciabatta Bread and Grilled Vegetable Paninis, prepared the same delicious way. Served with the Soup of the Day and Homemade Potato Chips

*Additional Panini Options Available upon Request

FAJITA BAR 25

Southwestern Style Seasoned Chicken, paired with a side of Colorful Peppers and Onions. Accompaniments include Tortillas, Shredded Cheese, Salsa, Jalapenos, and Sour Cream. Served with Rice and Beans

TRADITIONAL DELI BUFFET 25

Roast Beef, Smoked Turkey, Ham, Pasta Salad, Tuna Salad, American and Swiss Cheeses, Lettuce, Tomato, Kaiser Rolls, Mayonnaise, Horseradish Cream Sauce, and Mustard. Served with Homemade Potato Chips and Crisp Pickle Spears

SUMMER SALAD BUFFET 30

Bow Tie Pasta Salad with Fresh Tomatoes and Basil, Dressed with Extra Virgin Olive Oil, and served with Salad Greens, Assorted Dressings, Lime Marinated Grilled Chicken, Grilled Vegetables, and Fruit Salad

*All Lunch Buffets include Chef's Choice of Dessert.

*Add Soup of the Day for an additional 5 per person

All Lunch Buffets are accompanied with Freshly Brewed Iced Tea & Water Service

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DINNER BUFFETS

BARBECUE BUFFET 45

Slow-Roasted Pulled Pork Barbeque, Grilled Chicken Breast, Pasta Salad, Coleslaw, Potato Salad, Cornbread, Chef's Choice of Dessert

TUSCAN SONOMA BUFFET 50

Caprese Salad and Classic Caesar Salad, Penne Pasta Primavera, Classic Meat Lasagna, Chicken Parmesan, Italian Vegetable Medley, Garlic Bread, and Tiramisu

SOUTHERN BUFFET 50

Southern Fried Chicken and Roasted Beef Sirloin, Tossed Salad with Assorted Dressings, Potato Salad and Deviled Eggs, Southerns Style Green Beans, Buttermilk Biscuits, Chef's Choice of Dessert

BUILD YOUR OWN BUFFET

Includes a Garden Salad, Warm Rolls with Butter, Freshly Brewed Coffee and Iced Tea Service

Two Entrées: 50

Three Entrées: 58

ENTRÉES:

Southern Fried Chicken

Citrus Salmon

Chef's Choice of Vegetarian

24 South Chicken

Chicken Piccata

Roasted Sirloin

Roasted Mahi Mahi,

Barbecue Shrimp & Grits

Pork Loin

CHOICE OF ACCOMPANIMENTS: (SELECT 2)

Yukon Gold Mashed Potatoes

Rice Pilaf

Chèvre Scallion Potato Cakes

Bourbon Sweet Potato

French Style Green Beans

Seasonal Vegetable Medley

Macaroni and Cheese

Au Gratin Potatoes

Stone Ground Cheese Grits

Southern Style Green Beans

DESSERTS: (SELECT 2)

Warm Fruit Cobbler

New York Style Cheesecake with Fruit

Chef's Choice of Dessert

Decadent Chocolate Cake

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PACKAGED RECEPTION

PACKAGE 1:	20
Display of Fresh Fruit and Cheese Fresh Tomato Chèvre Bruschetta Ginger Scallion Meatballs	
PACKAGE 2:	25
Display of Fresh Fruit and Cheese Savory Hummus with Vegetable Crudité and Pita Chips Fresh Tomato Chèvre Bruschetta Vegetable Spring Rolls and Ponzu Dipping Sauce Ginger Scallion Meatballs	
PACKAGE 3:	30
Display of Fresh Fruit and Cheese Cajun Crab Dip with Pita Chips Fresh Tomato Chèvre Bruschetta Vegetable Spring Rolls and Ponzu Dipping Sauce Ginger Scallion Meatballs	
PACKAGE 4:	40
Display of Fresh Fruit and Cheese Cajun Crab Dip with Pita Chips Fresh Tomato Chèvre Bruschetta Vegetable Spring Rolls and Ponzu Dipping Sauce Ginger Scallion Meatballs Bacon Wrapped Scallops	
PACKAGE 5:	50
Display of Fresh Fruit and Cheese Savory Hummus with Vegetable Crudité and Pita Chips Fresh Tomato Chèvre Bruschetta Twice Baked Potatoes Ginger Scallion Meatballs Vegetable Spring Rolls and Ponzu Dipping Sauce Bacon Wrapped Scallops, <u>Build Your Own Burger:</u> Angus Burger with Brioche Buns with Assorted Toppings	

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RECEPTION SELECTIONS

Prices Reflect Per 100 Pieces

HOT HORS D' OEUVRES

Fried Coconut Shrimp	375
Ginger Scallion Meatballs	300
Stuffed Mushrooms (Choice of Spinach or Italian Sausage)	325
Beef Wellingtons	425
Petite Crab Cakes with Dijon Remoulade Sauce	425
Bacon Wrapped Scallops	400
Vegetable Spring Rolls	300
Smoked Pork Barbecue with King Rolls and Vinegar Slaw	300
Mini Twice Baked Potatoes	325
Prince Edward Mussels with Vermouth & Garlic; Toasted Ciabatta	300

COLD HORS D' OEUVRES

Jumbo Shrimp Cocktail	400
Lobster & Tarragon Mousse En Croute with Brown Butter	425
Beef Medallions on Crostini with Gorgonzola Cream	375
Two Bite Biscuits with House Pimento & Prosciutto	350
Fresh Tomato Chèvre Bruschetta	300
Curry Chicken Salad in Phyllo Cups	300
Classic Deviled Eggs	275

HORS D' OEUVRE DISPLAYS

<u>Serves Up To:</u>	<u>50</u>	<u>75</u>	<u>100</u>
Vegetable Crudité with Dip	175	235	300
Fresh Fruit and Cheese	225	300	400
Charcuterie	250	350	450
Pimento Cheese Spread with Crackers	150	200	250
Raspberry Baked Brie en Croute with French Bread	175	235	300
Seasonal Fresh Fruit	175	235	300
Spinach Dip with Charred Jalapenos	175	235	300
Smoked Salmon	300	425	550
Cajun Crab Dip with Cracker	225	300	400

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CARVING STATIONS

Slow Roasted Pork Loin Maple & Thyme Glazed Pork Loin with Cornbread	Serves Up To 40 ppl	225
Slow Roasted Turkey Breast Served with Fresh Cranberry Relish & Sage Biscuit	Serves Up To 30 ppl	250
Maple Glazed Virginia Ham Served with Apricot Mustard & Biscuit	Serves Up To 50 ppl	325
Beef Tenderloin Served with Horseradish Sauce & Sliced Rolls	Serves Up To 15 ppl	325
Whole Roasted Herb Garlic Sirloin Served with Dijon Mustard, Horseradish Cream & Sliced Rolls	Serves Up To 40 ppl	425

Options are not limited to a carving station.

Ask your Conference Planner about customizing stations specific to your event.

Carving Fee- \$150 Per Carver

DESSERT DISPLAYS

Cupcake Heaven A Selection of Locally Baked Cupcakes	18
Viennese A Delectable Assortment of Cakes, Pastries, Tarts, & Sweets	18
Chocolate Lovers A Decadent Variety of Chocolate Desserts	18

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BAR PACKAGES & ALCOHOLIC BEVERAGES

STANDARD HOST BAR

Standard Cocktails 10
House Wine 10
Domestic Beer | Imported & Craft Beer 8- 10
Soft Drinks: 2

PREMIUM HOST BAR

Standard Cocktails 12
House Wine 12
Domestic Beer | Imported & Craft Beer 8-10
Soft Drinks 2

SIGNATURE COCKTAIL BAR

Our experienced staff can create a
Signature Cocktail Package or
Bar Specific to your Event.

CASH BAR

Pricing available upon request &
include prevailing taxes.

ALL BAR PACKAGES REQUIRE:

Bartender Fee of \$150 per Bar
One Bar and One Bartender per 100 Guest
Application of State & Local Taxes, Plus a 20% Service Fee (Inclusive on Cash Bars)

Beer & Wine selections will be at the discretion of the Food & Beverage Director unless otherwise specified.

HOST BAR: Client pays for bar service | CASH BAR: Guest pays for their own drinks
Sparkling Wine is available upon request as a bar menu item.

***All Beverage Services within the Hotel must be provided by the Hotel & serviced by Hotel Personnel ***

**** A Beverage minimum is required based on anticipation of group size ****

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CATERING INFORMATION

Menus: The enclosed menus give you a sampling of what we have to offer. The Hotel's Executive Chef will be happy to participate in your menu planning process and assist you with any special menu requirements. Menu selection must be arranged thirty (30) days in advance of your event. Menu selections and prices are subject to change with market fluctuations.

Plated Meal Guidelines:

- A maximum of two entrees may be selected to be offered, excluding any dietary restrictions.
- The higher of the two entree selections will be charged for both entree selections.
- When selecting more than one entree the group is required to supply the number of each entree selection needed, one week prior to the event date.
- For ease of service, the group must supply their guests with place cards that clearly indicate which entree the guest has selected.

Final Guarantee: Final guarantee numbers are required one (1) week before the event function. It will not be possible to lower the guarantee within the one (1) week period. If no final guarantee is received, we will consider the projected number from the original arrangements to be the final guarantee.

Deposits: A non-refundable deposit of 25% will be required at the time of contract signing. This will allow for the guarantee of space and services.

Payment In Full: Event must be paid in full one (1) week before the event unless otherwise specified by the contract. Payment options are credit card, cashier's check, personal check, or money order made payable to Hotel 24 South.

Function Space: Based on the requirements outlined by you, the Hotel will reserve the function space specified in the Event Commitment. The Hotel reserves the right to change the function room if the function space originally designated is inappropriate based on the anticipated number of guests attending. The Hotel reserves the right to charge a nominal fee for extraordinary set-up changes not conveyed in advance.

Audio Visual: Equipment Hotel 24 South & Conference Center will provide all audio-visual equipment and services from a contracted audiovisual company. Please contact your Conference Planner for more information.

Tax & Service Charges: A customary 20% Service Charge, 5.3% Virginia State Sales Tax and 7% Local Food & Beverage Tax will apply in addition to prices listed in our banquet menu. Groups that are tax exempt from paying Virginia Sales Tax are requested to present a copy of the exemption status form to the Conference Planner before the function.

Beverages: All beverage services within the Hotel must be provided by the Hotel and serviced by Hotel personnel. No beverages of any kind will be permitted to be brought into any public area by you or any of your guests.

Banquet Event Order: Your menu selection, room set up, beverage service, fees, taxes, and other details relating to your event will be specified in a Banquet Event Order (BEO), which the Hotel will prepare and send to you for your approval and signature. You may handwrite any changes and submit within fifteen (15) days before the event. Once you and the Hotel have signed the BEO, it will be an addendum to the original contract and binding on both parties.

Decorations & Banners: The Conference Services staff, in conjunction with our Engineering Department, will be able to assist in the hanging of banners and decorations, with prior notice. The Hotel does not permit the affixing of any materials to the walls, floors, doors, chairs, or ceiling with nails, staples, screws, tacks, or tape. Glitter or any confetti-type decorations are not prohibited. Additional Clean up may be incurred if policy is not adhered to.

Dietary Restrictions: Special dietary requirements must be received with the final guaranteed guest count. If additional special requests for meals are made on the day of the event, the cost of additional entrées prepared over the guarantee will be billed to your master account. Gluten Free items are denoted with a (GF) next to them.

Food & Beverage Policy: For safety reasons, food is available for up to two (2) hours and is not permitted to be taken from Hotel premises.