Silver Bells

PLATED MEALS

Choice of Salad | Choice of Two Entrées and Two Sides | Choice of Dessert

Served with:
Pre-Set Ice Water | Offered Iced Tea, Freshly Brewed Regular and Decaf Coffee, and Hot Tea

SALADS

TORN GREENS SALAD V VE
Carrots | Cucumbers | Tomatoes | Red Onions | Croutons | Ranch or Balsamic Vinaigrette

SPINACH AND ARUGULA SALAD GF V
Feta | Chickpeas | Red Onions | Pecans | Teardrop Tomatoes | Lemon Vinaigrette or Ranch

TRADITIONAL CAESAR SALAD
Parmesan Cheese | White Anchovy | Caesar Dressing

ENTRÉES

HERB PANKO-CRUSTED CHICKEN
Wild Mushroom Cream Sauce
Lunch & Dinner $44

PESTO-RUBBED SALMON GF
Tomato Cream Sauce
Lunch & Dinner $45

WILD MUSHROOM RAVIOLI V
Roasted Garlic | Sautéed Spinach | Bliss Tomatoes
Lunch & Dinner $38

SEARED CHICKEN BREAST GF
Red Pepper Gastrique
Lunch & Dinner $44

ROSEMARY SEARED FILET MIGNON
Mushroom Demi-Glace
Lunch (5 oz) $49 / Dinner (7 oz) $56

The higher-priced entrée will be charged for each guest.
Any duet combination $67

The Inn at Virginia Tech
and Skelton Conference Center

PRICES DO NOT INCLUDE SERVICE CHARGE, COMMISSIONER'S TAX, OR APPLICABLE SALES TAX. | MENUS SUBJECT TO CHANGE BASED ON AVAILABILITY. | GLUTEN FREE - GF | VEGETARIAN - V | VEGAN - VE

Silver Bells

PLATED MEALS

SIDES

GARLIC YUKON MASHED POTATOES GF V

WILD RICE AND QUINOA PILAF GF V VE

HARICOT VERTS GF V VE

JASMINE RICE GF V VE

ROASTED ASPARAGUS GF V VE

GRILLED BROCCOLINI GF V VE

DESSERTS

PUMPKIN CHEESECAKE V

PEPPERMINT MOUSSE TRIFLE V

RED VELVET CAKE V

TIRAMISU V

BOURBON PECAN PIE V

FRESH BERRIES AND CREAM GF V

CHOCOLATE TORTE GF V
Raspberry Coulis

Dessert Station $6 per person additional

COMPLIMENTARY WITH DINNER

HOT CHOCOLATE BAR
Mini Marshmallows | Candy Canes | Milano Cookies
Chocolate Syrup | Whipped Cream

HOT APPLE CIDER

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Deck the Halls

BUFFET MEALS

Choice of Soup | Choice of Salad | Choice of Two or Three Entrées | Choice of Three Sides

Served with:
Ice Water | Unsweetened Iced Tea | Freshly Brewed Regular and Decaf Coffee | Hot Tea

SOUP

ROASTED BUTTERNUT SQUASH SOUP GF V

WHITE BEAN AND KALE SOUP GF V

CHICKEN AND ORZO WITH THYME SOUP

SALAD

MIXED GREENS SALAD GF V
Roasted Pumpkin Seeds | Herbed Goat Cheese | Teardrop Tomatoes | Assorted House Dressings

WINTER KALE SALAD GF V
Honey Glazed Sweet Potatoes | Dried Cranberries | Celery | Raspberry Vinaigrette

SPINACH AND ROMAINE SALAD GF V
Plum Tomatoes | Shaved Carrots | Sweet Red Onions | Aged Cheddar | Seasoned Croutons
Assorted House Dressings

ENTRÉES

ROSEMARY-GARLIC CRUSTED STRIP LOIN
Horseradish Cream | Au Jus | Silver Dollar Rolls

SAGE ROASTED BREAST OF TURKEY
Cranberry Relish | Gravy

ROASTED PORK LOIN GF
Port Cherry Glaze

APPLE CHUTNEY SPIRAL-SLICED HAM GF
Stone-Ground Mustard

BRONZED SALMON GF
Lobster Cream Sauce

BUTTERNUT SQUASH RAVIOLI V
Sage Brown Butter

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Deck the Halls

BUFFET MEALS

SIDES

GARLIC YUKON MASHED POTATOES GF V

MAPLE MASHED SWEET POTATOES GF V

HONEY-GLAZED CARROTS GF V

BAKED MACARONI AND CHEESE V

ROASTED ASARAGUS GF V VE
Tarragon Butter | Parmesan Flakes

ROASTED BRUSSELS SPROUTS GF V VE
Candied Nuts

JASMINE RICE GF V VE
Lemon & Thyme Scented

ROASTED BEETS GF V
Goat Cheese

SAUTÉED HARICOT VERTS GF V VE
Bliss Tomatoes

CORN PUDDING V

CHEF'S HOLIDAY DESSERT DISPLAY

PUMPKIN CHEESECAKE V

PEPPERMINT MOUSSE TRIFLE V

CARROT CAKE V

CARAMEL APPLE PIE V

RED VELVET CAKE V

BOURBON PECAN PIE V

THE INN'S SIGNATURE BREAD PUDDING V
Eggnog Crème Anglaise

CHOCOLATE TORTE GF V

COMPLIMENTARY WITH DINNER

HOT CHOCOLATE BAR
Mini Marshmallows | Candy Canes | Milano Cookies | Chocolate Syrup | Whipped Cream

HOT APPLE CIDER

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2 ENTRÉES $50
3 ENTRÉES $59

Pre-Set Salads $4 per person additional
Pre-Set Desserts $4 per person additional

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Winter Wonderland

A LA CARTE

HORS D'OEUVRES

Recommended Three Pieces per Guest

ASSORTED MINI QUICHE $3.25 each
BACON-WRAPPED SCALLOPS GF $6.75 each
SPANAKOPITA V $5.25 each
CHICKEN POTSTICKERS $4.75 each
VEGETABLE SPRING ROLLS V $3.75 each
BBQ MEATBALLS $4.75 each

LET IS SNOW DESSERT RECEPTION

Select Up to Four Options
$10 per person

RED VELVET CAKE V
LEMON RASPBERRY CHEESECAKE V
TIRAMISU V
FLOURLESS CHOCOLATE TORTE GF V
CHOCOLATE PEANUT BUTTER CAKE V
CARROT CAKE V
LEMON CAKE V
PUMPKIN CHEESECAKE V
WHITE CHOCOLATE BREAD PUDDING V
SEASONAL FRUIT CUP GF V VE

HOLLY JOLLY BEVERAGES

HOT CHOCOLATE BAR

$45 per Gallon

Hot Cocoa with Assorted Toppings to Include:
Mini Marshmallows | Candy Canes | Milano Cookies
Chocolate Syrup | Whipped Cream

HOT APPLE CIDER

$45 per Gallon

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