

Special Menu Packages

To assist in planning your menu needs, special packages have been created, based on each guest receiving 10 pieces. You may choose the package that best suits your preference. The following packages are based on two hours of service.



Selection I

Cheese & Crackers
Fresh Seasonal Fruit Tray
Crudette Tray (Raw Veggies)
Iced Tea
Freshly Brewed Coffee and Cream
\$11.00 per guest

Selection II

Smoked Breast of Turkey Platter with
Freshly Baked Miniature Rolls
Cheese & Crackers
Crudette Tray (Raw Veggies)
Seasonal Fresh Fruit Tray
Iced Tea
Freshly Brewed Coffee and Cream
\$13.00 per guest

There will be a Taxable Service Charge of 18% and 4.5% Sales Tax on all Food and Beverages.

Selection III

Chicken Tenders or Quiche Bites

Cheese & Crackers

Fresh Seasonal Fruit Tray

Crudette Tray (Raw Veggies)

Meat Platter of Turkey & Ham

Freshly Baked Miniature Rolls

Iced Tea

Freshly Brewed Coffee and Cream

\$15.00 per guest



Selection IV

Italian Pasta Station with Marinara and Alfredo Sauce *

Crudette Tray (Raw Veggies)

Seasonal Fresh Fruit Tray

Meat Platter with Rib Eye of Beef, Turkey, Ham and Cheese

Freshly Baked Miniature Rolls

Iced Tea

Freshly Brewed Coffee and Cream

\$17.00 per guest

***Exclusive of \$75.00 Pasta Station Set-Up fee**

There will be a Taxable Service Charge of 18% and 4.5% Sales Tax on all Food and Beverages.

Selection V

Italian Pasta Station with Marinara and Alfredo Sauce*
Fresh Baked Breadsticks
Fresh Seasonal Fruit Tray
Crudette Tray (Raw Veggies) with Assorted Dip
Assorted Cheeses and Crackers
Combination Meat Platter (cold) with
Rib Eye of Beef, Turkey and Ham
Fresh from the Butcher Served with Freshly Baked Yeast Rolls
Alcohol Service Charge (Host supplies alcohol)
Freshly Brewed Coffee and Cream
Soda Assortment and Juices
\$20.95 per guest*

***Exclusive of \$75.00 Bar Set-Up/
Bartender fees/ \$75.00 Pasta Station Set up fee**



Selection VI

Shrimp Cocktail with Spicy Horseradish Sauce and Lemons
(4 - 5 shrimp per guest)
Crudette Tray (Raw Veggies)
Seasonal Fresh Fruit Tray
Meat Platter with Rib Eye of Beef, Turkey, Ham and Cheese
Freshly Baked Miniature Rolls
Condiments
Freshly Brewed Coffee and Cream
Alcohol Service Charge (Host supplies alcohol)
\$20.95 per guest*

***Exclusive of Server fees/\$75.00 Bar Set-Up/Bartender fees**

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Selection VII

Scallops on Pumpernickel (served butler style)

Petite Turkey on Fresh Baked Roll

Mini Buttery Croissants with Chicken Salad

Imported Cheese Station with Crackers

Crudette Station with Seasonal Vegetables

(Balsamic Vinaigrette or Ranch)

Marinated Pasta Salad

Freshly Brewed Coffee and Cream

Alcohol Service Charge

Non-Alcoholic Beverages

\$20.95 per guest

***Exclusive of \$75.00 Bar Set-Up/Bartender fees/
\$60 Butler charge**



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Plated and Served Buffet Menus

Selection VIII

Roast Beef Au Jus or
Carved Ham

Cole Slaw or House Salas & Dressing

Potato Salad or Rice Pilaf

Marinated Pasta Salad

Fresh Seasonal Fruit Tray

Assorted Breads

Freshly Brewed Coffee / Tea

\$23.00* per guest

*Exclusive for Carver/Station charge



Selection IX

* Roast Beef Au Jus and Carved Ham Station and Condiments

Fresh Baked Rolls and Butter

House Salad & Dressing/Rice Pilaf

Seasonal Vegetables/Seasonal Fruit Tray

Freshly Brewed Coffee and Cream /Iced Tea and Lemon

Champagne Toast (Host provides Champagne)

Alcohol Service Charge (Host provides alcohol)

Inn provides Sodas, Juice, Mixers, etc.

Basic Wedding Cake

\$30.50 per guest*

*Exclusive of Server fees/\$75.00 Bar Set-Up/Bartender fees/

*Exclusive of \$75.00 for carver/station charge

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Selection X

Spiked Strawberries

Barbecue Shrimp with Garlic Cheese Grits

Asparagus with Dill Dipping Sauce

Angle Biscuits with Shaved Country Ham

Rose Garden Wedding Cake

Champagne Toast

(Host provides Champagne)

Iced Tea with Lemon

Freshly Brewed Coffee with Cream

\$24.00 per person



Selection XI

Chicken Tenders (2 per person)

Angel Biscuits with Shaved Country Ham (2pp)

Petite Lorraine Quiches (2pp)

Meatballs (2pp)

Marinated Pasta Salad

Burwell Vegetable Tray

Rose Garden Wedding Cake

Champagne Toast

(Host provides Champagne)

Iced Tea with Lemon

Freshly Brewed Coffee with Cream

\$24.00 per person

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Tea Royal



Selection XII

A selection of Tea Sandwiches

Chicken Salad
Pimento Cheese
Cucumber and Cream Cheese
Egg and Fresh Chives

Fresh Berries with Whipped Cream And our Sweet Plate

A Homemade Scone
Devonshire Clotted Cream
Fruit Preserves
Burwell Gingerbreads
Lemon Curd
Old Fashion Pound Cake
Brownies

\$30.00 per person



There will be a Taxable Service Charge of 18% and 4.5% Sales Tax on all Food and Beverages.



Inn at Burwell Place Reception Menu

Beverages

Per Person / Per Beverage

Coffee	\$2.00
Iced Tea	\$2.00
Soft Drinks	\$2.50
Hot Mulled Cider.....	\$2.00

Punch

We offer several types of non-alcoholic punches. Host to select one. Includes punch bowl, ladle, clear plastic cups and ice.

\$3.00 per person

Full Bar Setup (Cold)

Includes mixers, ice, clear plastic glasses, tubs for icing, garnishes, openers, and stirrers.

\$5.00 per person – 2 hr. bar service */**

\$7.50 per person – 3 hr. bar service */**

Set-ups for Champagne Toasts

Champagne provided by host. Set-up includes crystal champagne flutes, tubs for icing, openers, garnishes.

\$1.00 per person

* per person charge/**Bar Set-Up Fee is \$75.00 Per Bartender

Alcoholic Beverages:

STEPS TO ACQUIRING NECESSARY ABC LICENSE

1. Contact the District ABC Office (540)562-3535.
2. Host must secure license at 3023 Peters Creek Road, Roanoke, VA Fee is \$45.00
3. ALL ALCOHOLIC BEVERAGES MUST BE PROVIDE BY HOST. We charge various service charges to accommodate the host's alcohol set-up needs.
4. We strongly suggest securing your license one month before your function. One week before is not enough time to insure state approval.
5. We will provide alcoholic service for 2.5 hours. Last call starts 20-25 minutes before the end of the period to insure that all guests get an opportunity for a last drink.
6. All host-provided alcohol needs to be removed from the premises at the end of the function.
7. No alcohol is to served to guests once the bar is closed

There will be a Taxable Service Charge of 18% and 4.5% Sales Tax on all Food and Beverages.



Inn at Burwell Place Reception Menu

(\$ 100 minimum order)

Per Person

Italian Pastries and Wedding Cookies	\$2.60
Basic Wedding Cake (one flavor)	\$2.00
Customized Wedding Cake	\$2.25 & up
Home Baked Lemon Pound Cake	\$2.00
Red Velvet Cake	\$2.25

Per Item

Each

Chocolate Dipped Strawberries (seasonal)	\$1.00
Nannie's Handmade Chocolate	\$1.00
Puffy Hand-Decorated Sour Cream Cookies	\$1.50
Chocolate Dipped Apples (16 pieces)	\$25.00
Brownies	\$1.50

Assorted dessert tray available.

If an outside cake is brought in there is a 25¢ per person cake cutting fee.

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Stations

The following selections are presented at a decorative station staffed with an attendant to assist your guest. These ideas in particular lend themselves to creating an exciting entrance as your guests arrive.

Service provided up to two hours.



Strolling Buffet Stations

Italian Pasta Station

Marinara and Alfredo Sauces

\$5.25 per person

Belgian Waffle Station

Fresh Whipped Cream & Seasonal Fruit

\$4.00 per person

Omelet Station

\$4.00 per person



Crepe Station

Served with Raspberry or
Chocolate Sauce

\$4.00 per person

Chocolate Fondue

Assorted Fruits

\$4.00 per person

Raw Shrimp Station

(5 per person)
\$6.95 per person

Half Order Raw Shrimp

(2 - 3 per person)
\$3.50 per person

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Carving Stations



Roasted Turkey (Hot)

Served with Freshly Baked Miniature Rolls

\$125.00 each

(Serves approximately 40 guests)

Virginia Ham with Mustard Glaze (Hot)

Served with Mayonnaise and Assorted Mustards and

Freshly Baked Miniature Rolls

\$250.00 each

(Serves approximately 80 guests)

Roasted Round of Beef (Hot)

Served in Au Jus with Spicy Horseradish Sauce and

Freshly Baked Miniature Rolls

\$150.00 each

(Serves approximately 50 guests)

Tenderloin of Beef (Hot)

Served with Freshly Baked Miniature Rolls

\$150.00 each

(Serves approximately 25 guests)

Side of Smoked Salmon (Cold)

2-3 lb. Average

\$140.00 each

There will be a Taxable Service Charge of 18% and 4.5% Sales Tax on all Food and Beverages.

Hors d'oeuvres

All hors d'oeuvres may be passed Butler Service on Silver Trays. A staffing charge of \$15.00 per hour per server will be applied. We recommend two servers per 75 guests. Three-hour minimum.

	Per Piece
Scallops on Pumpernickel	\$2.00
Tartlets of Chicken Salad.....	\$2.00
Stuffed Cheese Mushrooms	\$1.50
Strawberries Marinated with Balsamic Vinegar (seasonal)	\$1.00
Smithfield Ham and Asparagus Tips with Mushroom Relish ...	\$2.50
Smoked Salmon Hearts.....	\$2.00
Cucumber Gondola	\$1.50
Prosciutto and Melon	\$1.50
Stuffed Portabellas (vegetarian fill).....	\$2.00
Herb Cheese on Toast Points	\$1.50
Asparagus with Dill Dipping Sauce (seasonal)	\$1.50
Belgian Endive stuffed with soft brie and walnuts	\$1.50
“One of Everything” served with Ice Tea	(per person) \$22.50



Pate with French Bread

\$20 per pound served in six-pound quantities

Raspberry Brie or Brie Almondine en Crudette

\$50 per ball

Served with wheat mill crackers and grapes
(serves 10 -15)

Shrimp Ball with crackers

\$50 per ball

(serves 10 -15)

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Inn at Burwell Place Reception Menu

Per Person

Dip Assortment	\$5.50
Spinach, artichoke and crab with crackers (select two)	
Domestic Cheese & Cracker Trays.....	\$1.95
Imported Cheese Display	\$2.25
Crudette Tray (raw vegetables)	\$1.95
Seasonal Fresh Fruit.....	\$1.95
Marinated Pasta Salad	\$2.00
Potato Salad or Cole Slaw	\$ 2.00
Seasoned Sausage Balls	\$ 2.00
Marinated Vegetables	\$1.95
Nuts and Handmade Mints.....	\$2.50
Thyme Marinated Olives	\$1.25
Burwell Deviled Eggs.....	\$2.00

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Inn at Burwell Place Reception Menu

Per Person

Meat Platter:

Rib-eye of Beef, Turkey & Ham(two per) **\$3.95**

Fresh from the butcher served with fresh baked yeast rolls

Pastrami, Corned Beef, or Rib-eye(two per) **\$2.50**

Fresh from the butcher served with fresh baked yeast rolls

Smoked Turkey Breast(two per) **\$2.50**

Chicken Tenders.....(two / three per) **\$3.50**

Barbecue Meatballs..... (three per) **\$3.50**

Ham Biscuits (two per) **\$2.95**

Angle Biscuits with Shaved County Ham (two per) **\$3.50**

Mini Croissants filled with Chicken Salad (two per) **\$3.50**

Assorted Finger Sandwiches..... (two per) **\$2.50**

Chicken Salad and Pimento Cheese

Petite Spinach and Quiche Lorraine (two per) **\$2.25**

Cherry Tomatoes stuffed with Shrimp Salad (two per) **\$ 2.75**

Barbecued Shrimp..... (four per) **\$ 6.95**

Garlic Cheese Grits**\$2.00**

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