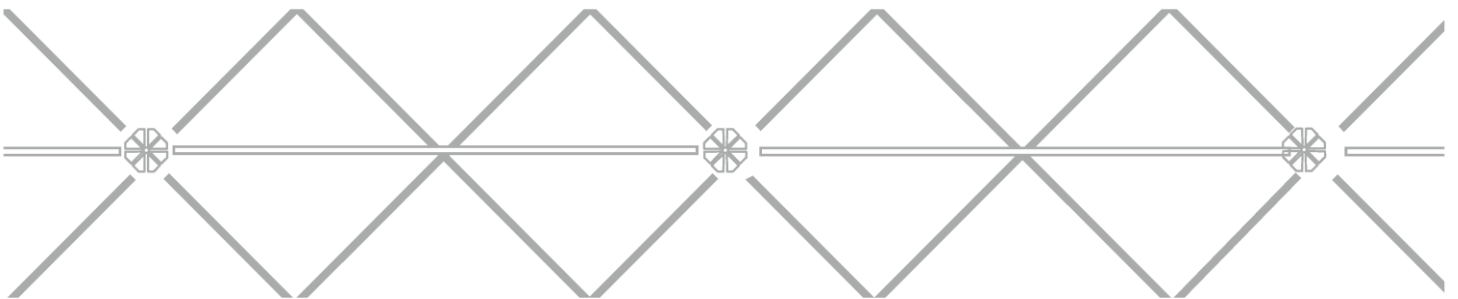




A Tailored Experience



BUFFET DINNER OPTIONS

Tailored

*Served with House Bread and Butter,
Coffee and Water*

Starter

Fresh Fruit and Cheese Display

Salad

Romaine Salad with Balsamic, Croutons
and Parmesan Cheese

Entrees

Crispy Chicken with Roasted
Mushrooms, Pearl Onions and Marsala
Sauce

Mustard Crusted Salmon with Basmati
Rice Pilaf

Sides

Fingerling Salad with Pesto and Goat
Cheese

Seasonal Mixed Vegetables

White Cheddar Potato Casserole

@ \$35 Per Person

Riverbreeze

*Served with Warm Rolls, Coffee, and
Water*

Starter

Fresh Fruit and Cheese Display

Salad

Romaine with Bell Peppers, Feta,
Pepperoncini, Olives and Red Wine
Vinaigrette

Classic Caesar with Shaved Parmesan

Entrees

Lemon Caper Cod with Roasted
Fingerlings and Romesco Sauce

Roasted Pork Loin with Apple, Sultanas
and Whole Grain Mustard Jus

Madras Crusted Chicken Breast with
Braided Greens and Curry Sauce

Sides

Chili Roasted Cauliflower with Lemon
zest

Haricot Verts with Shaved Radish and
Shallots

Garlic Confit Roasted Redskin Potatoes

Cake Accompaniments

Chocolate Covered Strawberries with
Strawberry Jam

@ \$45 Per Person

Federal Park

*Served with Warm Rolls, Coffee and
Water*

Starter

Fresh Fruit and Cheese Display

Salad

Arugula with Dried Cherries, Country
Ham, Pine Nuts, Shaved Parmesan and
Creamy Lemon Vinaigrette

Little Gem with Diced Tomatoes, Bacon
Lardoons, Blue cheese, Torn Bread with
Buttermilk Aioli

Entrees

Pesto Rubbed Mahi Mahi with Fregola
and Spicy Tomato Sauce

Pepper Crusted Beef Tenderloin with
Wild Mushroom, Pearl Onions and Red
Wine Bordelaise

Coq Au Vin with Root Vegetables

Sides

Roasted Asparagus with Pine Nuts,
Lemon Zest and Shaved Parmesan

Potatoes Au Gratin

Cavatelli with Saffron Piccata, Blistered
Grape Tomatoes, Fresh Herbs, Crispy
Capers, Feta

Cake Accompaniments

Chocolate Covered Strawberries with
Strawberry Jam

@ \$55 Per Person



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PLATED DINNER OPTIONS

Tailored

Starter

Fresh Fruit and Cheese Display

Salad or Soup

Please Select One Option for Entire Group

Mixed Green Salad with House Vinaigrette, Carrots, Red Onions and Croutons

Iceberg Chop Salad with Blue Cheese, Walnuts and Red Onions and Diced Tomatoes

Sweet Corn Bisque

Entrees

Served with Bread and Butter

Coffee Service Included

Please Select One Option for Entire Group

All Protein Portions are 6 oz.

Roasted Atlantic Salmon, Served with Basmati Rice, Enoki Mushroom and Soy Butter Sauce

Grilled Chicken Breast, Served with Herbed Polenta, Mozzarella, and Sundried Tomato and Artichoke Vinaigrette

Duet with Roasted Flat Iron Steak and Sautéed Shrimp, Served with Chimichurri Marinade, Whipped New Potatoes and Vegetable Confetti

Duet with Roasted Chicken and Salmon, Served with White Cheddar Potato Casserole, Garlic Spinach and Mushroom Béchamel

@ \$35 Per Person

Classic

Starter

Please Select Two Passed Options for Entire Group

Crab Cake with Garlic Chive Aioli

Vegetable Spring Rolls with Miso Barbecue

Caramelized Onion Tart with Manchego

Boursin-Stuffed Mushrooms

Pigs in a Blanket

Pimento Cheese Gougeres

Corn Fritters with Buttermilk Remoulade

Buttermilk Fried Chicken Bites

Shrimp & Grits Balls

Deviled Eggs with Pickled Chilies

Goat Cheese Crostini with Smoked Salmon

Smoked Trout Canape

Cracked Pepper Biscuit with Pepper Jelly and

Country Ham

Caprese Skewers

Feta & Olive Tapenade Tartlets

Country Ham-Wrapped Asparagus

Weck Cheese Crostini

Displays:

Please Select One Option for Entire Group

Cheese Board Served with Cheese Board Blue, Goat, Cow, Sheep Local Honey, Mostarda, House Made Preserves

Charcuterie Board Served with Sopressata, Bresaola, Capicola House Pickles, Whole Grain Mustard, Baked Apples

Antipasti Served with Artichokes, Roasted Red Peppers, Zucchini, Marinated Olives
Tabbouleh, Hummus, Feta, Pita

Vegetable Crudité with Dips

Salad

Please Select One for Entire Group

Classic Caesar with Fried Croutons and Shaved Parmesan

Field Green Salad with Strawberries, Almonds, Feta and Poppy Seed Dressing

Baby Kale Salad with Dried Cranberries, Pepitas and Goat Cheese

Entrée

Served with Bread and Butter

Coffee Service Included

Please Select One Option for Entire Group

Pesto Crusted Salmon with Braised Black Eyed Peas, Smoked Bacon and Tomato Gravy

Panko Crusted Chicken with Smoked Gouda Grits, Wilted Greens and Madeira Sauce

Roasted Sirloin with Cauliflower Potato Puree, Charred Carrots, Green Beans and Marsala Sauce

Cake Accompaniments

Chocolate Covered Strawberries with Strawberry Jam

@ \$58 Per Person

Chic

Starters

Please Select Two Passed Options for Entire Group

Crab Cake with Garlic Chive Aioli

Vegetable Spring Rolls with Miso Barbecue

Caramelized Onion Tart with Manchego

Boursin-Stuffed Mushrooms

Pigs in a Blanket

Pimento Cheese Gougeres

Corn Fritters with Buttermilk Remoulade

Buttermilk Fried Chicken Bites

Shrimp & Grits Balls

Deviled Eggs with Pickled Chilies

Goat Cheese Crostini with Smoked Salmon

Smoked Trout Canape

Cracked Pepper Biscuit with Pepper Jelly and

Country Ham

Caprese Skewers

Feta & Olive Tapenade Tartlets

Country Ham-Wrapped Asparagus

Weck Cheese Crostini

Displays:

Please Select One Option for Entire Group

Cheese Board with Blue, Goat, Cow, Sheep, Local Honey, Mostarda, House Made Preserves

Charcuterie Board with Sopressata, Bresaola, Capicola House Pickles, Whole Grain Mustard, Baked Apples

Antipasti with Artichokes, Roasted Red Peppers, Zucchini, Marinated Olives
Tabbouleh, Hummus, Feta, Pita

Vegetable Crudité with Dips

Salad

Please Select One Option for Entire Group

Classic Caesar with Fried Croutons and Shaved Parmesan

Field Green Salad with Strawberries, Almonds, Feta and Poppy Seed Dressing

Baby Kale Salad with Dried Cranberries, Pepitas and Goat Cheese

Entrée

Please Select Two Options for Entire Group

Pan Seared Halibut with Sweet Pea Risotto, Asparagus and Citrus Emulsion

Herb Crusted Amish Chicken, Sweet Corn Puree, Baby Carrots and Mirin Sauce

Filet Mignon with Potato Puree, Petite Vegetables, Roasted Tomatoes and Red Wine Bordelaise

Cake Accompaniments

Chocolate Covered Strawberries with Strawberry Jam

@ \$69 Per Person

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STATIONS DINNER

*Minimum of 40 Guests. 90-minute limit on stationed receptions.
Stationed Reception served with Bread, Coffee, Water and Iced Tea.
\$75.00 Carver/Attendant Fee

Salad Station Included

Field Greens, Romaine
Feta, Cheddar, Parmesan
Tomatoes, Cucumbers, Onions, Peppers, Mushrooms, Carrots
Country Ham
Assorted Nuts
Ranch, Balsamic, Poppy Seed Vinaigrette

Please Select Two of the Three Stations Listed Below

Gateway to the South

*CFC Coppin's Fried Chicken
Smashed Potatoes
Warm Gravy
Smokey Green Beans and Bacon
Buttery Biscuits
Bourbon Pecan Tarts*

Tri State Classics

*Covington Chili
Coney Dogs and Buns, Spaghetti, Onions, Yellow Mustard and Shredded Cheddar
Gliers Goetta Sliders with Sauerkraut and 1000 Island
Grilled Metts and Bratts with roasted Peppers and onions
Whoopie Pies and Lemon Bars*

Street Taco Station

*Orange and Garlic Braised Pork Carnitas
Flour tortillas, Pickled Onions, Queso Fresco, Guacamole, Limes
Fresh Tortilla Chips and House Made Salsa
Cinnamon Sugar Churros*

@ \$59 Per Person



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BAR PACKAGES

Tailored Full Bar

To Include: Barton's Vodka, Gin, & Whiskey, Bacardi, Jose Cuervo, Budweiser, Bud Light, Miller Light, Mich Ultra, Heineken, Maison Nicolas Chardonnay & Cabernet
Four Hours \$32 Per Person

Tailored Beer and Wine Only Bar

To Include: Budweiser, Bud Light, Miller High Life, Maison Nicolas Chardonnay and Cabernet
Four Hours \$26 per person

Classic Full Bar

To include: Jim Beam Whiskey, Old Forester Bourbon, New Amsterdam Gin, Bacardi Rum, Dewars Scotch, Jose Cuervo Tequila, Smirnoff Vodka, Miller High Life, Miller Light, Budweiser, Bud Light, Line 39 Pinot Noir, Cabernet, Sauvignon Blanc and Chardonnay
Four Hours \$42 per person

Classic Beer and Wine Only Bar

To Include: Miller High Life, Miller Light, Budweiser, Bud Light, Line 39 Pinot Noir Cabernet, Sauvignon Blanc and Chardonnay
Four Hours \$36 per person

Chic Full Bar

To Include: Jim Beam Whiskey, Four Roses Bourbon, Beefeater Gin, Sailor Jerry Spiced Rum, Bacardi Rum, Dewars Scotch, El Jimador Tequila, Stoli Vodka, Miller High Life, Budweiser, Bud Light, Rhinegeist Truth IPA, Soverain Sauvignon Blanc, Chardonnay, Merlot, and Cabernet Sauvignon, One Specialty Cocktail
Four Hours \$44 per person

Chic Beer and Wine Only Bar

To Include: Miller High Life, Budweiser, Bud Light, Rhinegeist Truth IPA, Soverain Chardonnay, Sauvignon Blanc, Merlot, and Cabernet Sauvignon
Four Hours \$38 per person

Couture Full Bar

To Include: New Riff Rye Mash Whiskey, Coopers Craft Bourbon, Watershed Gin, Second Sight Spiced Rum, Second Sight Rum, Johnny Walker Black Scotch, El Jimador Tequila, Watershed Vodka, Braxton Storm, Rhinegeist IPA, Madtree Lift, Cidergeist Semi-Dry, Soverain Sauvignon Blanc, Chardonnay, Merlot, and Cabernet Sauvignon, One Specialty Cocktail and Champagne Toast
Four Hours \$46 per person

Couture Beer and Wine

To Include: Braxton Storm, Rhinegeist IPA, Madtree Lift, Cidergeist Semi-Dry, Soverain Chardonnay, Sauvignon Blanc, Merlot, and Cabernet Sauvignon
Four Hours \$40 per person

Non-Alcoholic Package

To Include: Coke, Diet Coke, Sprite, Ale8, Orange Juice, Cranberry Juice, Pineapple Juice, Grenadine, Bottled Water, Pellegrino
Four Hours \$12 per person

Bartender Fee

\$100 Per Bar for Every 100 Guests

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Late Night Snack Options

*Please Select One Option for Entire Group
Guaranteed @ 50% of the Final Guest Count*

Covington Chili Parlor

*Covington style chili
Cones
Shredded cheddar
Spaghetti
Onions*

513 Favorites

*Boathouse Pulled Pork
Slider buns
Saratoga Chips
Cole slaw*

Hotel Covington Specialty

*Corn Fritters
Country Ham Sliders
House Mixed Nuts*

Sweet Finish

*Assorted Candies
Puppy Chow
Sunshine Caramels
Bourbon Balls*

@ \$11 Per Person Per Station



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Add on Options

- *Champagne Toast an Additional \$2 Per Person*
- *Add a Specialty Cocktail at \$3 Per Person*
- *Passed Appetizers at \$3 Per Piece*
 - *Corn Fritters*
 - *Deviled Eggs*
 - *Pimento Cheese Gougeres*
 - *Caprese Skewers*
 - *Vegetable Spring Rolls*
- *Displayed Appetizers at \$3 Per Person*
 - *Vegetable Crudité*
Roasted Seasonal Vegetables, Hummus, Pita, Tzaziki Sauce
- *Upgrade to a 5 Hour Bar Package an Additional \$4 Per Person*
- *Add a Carving Station: Cost Per Station*
*All carving stations served with mini slider rolls and biscuits. All carved to order**
\$75 Carver/Attendant Per Station
 - ***Whole Roasted Tenderloin of Beef***
House Mustard, Mayonnaise and Horse Radish Sauce Serves 25 Guests @ \$450.00 Per Piece
 - ***Whole Prime Rib of Beef***
Au Jus and Horseradish Sauce Serves 50 Guests @ \$550.00 Per Piece
 - ***Top Round of Beef***
Au Jus and Horseradish Sauce Serves 75 Guests @ \$450.00 Per Piece
 - ***Brown Sugar Glazed Ham***
Brown Sugar Bourbon Sauce Serves 30 Guests @ \$350.00 Per Piece
 - ***Leek, Brie and Spinach Roulade (Vegetarian)***
Marinara Sauce Serves 30 Guests @ \$300.00 Per Piece

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