



VIN & VICTOR

BANQUET MENU

CONTINENTAL BREAKFAST

CONTINENTAL #1 \$28/GUEST

- Seasonal Fruit Platter with Fresh Berries
- Assorted Chobani Yogurts
- Signature Granola
- Assorted Breakfast Pastries
- Danish, Muffins, Fruit Turnovers, Croissants

CONTINENTAL #2 \$30/GUEST

- Seasonal Fruit Platter with Fresh Berries
- Assorted Chobani Yogurts
- Signature Granola
- Assorted Breakfast Pastries
- Danish, Muffins, Fruit Turnovers, Croissants
- Hard Boiled Eggs

CONTINENTAL #3 \$30/GUEST

- Seasonal Fruit Platter with Fresh Berries
- Assorted Chobani Yogurts
- Signature Granola
- Assorted Breakfast Pastries
- Danish, Muffins, Fruit Turnovers, Croissants
- Egg and Cheese Frittata Muffins/Vegetable Frittata Muffins

BREAKFAST BUFFETS

BUFFET #1 \$32/GUEST

- Seasonal Fruit Platter with Fresh Berries
- Farm Fresh Scrambled Eggs with Chives
- Crispy Applewood Bacon or Breakfast Link Sausages
- Assorted Breakfast Pastries
- Danish, Muffins, Fruit Turnovers, Croissants

BUFFET #2 \$34/GUEST

- Seasonal Fruit Platter with Fresh Berries
- Farm Fresh Scrambled Eggs with Cheddar Cheese
- Shrimp and Grits with Chorizo Sausage
- Canadian Bacon
- Home Fried Potatoes
- Assorted Breakfast Pastries
- Danish, Muffins, Fruit Turnovers, Croissants

BUFFET #3 \$33/GUEST

- Old Fashioned Oats with Fruit Compote
- Seasonal Fruit Platter with Fresh Berries
- Farm Fresh Scrambled Eggs with Chives & Farm Fresh Eggs with Cheddar Cheese
- Crispy Applewood Bacon or Breakfast Link Sausages
- Hash Browns
- Assorted Breakfast Pastries
- Danish, Muffins, Fruit Turnovers, Croissants

KIDS BREAKFAST BUFFET \$27/GUEST

- Seasonal Fruit Salad
- Choice of French Toast or Pancakes with Cinnamon Sugar/Pancake Syrup
- Hash Brown Patties
- Chocolate Chip Muffins

BREAKFAST ON THE GO

OPTION 1 \$26/GUEST

- Farm Fresh Eggs, Sausage, Jack and Cheddar Cheese on Brioche
- Fruit Cup
- Breakfast Bar
- Orange Juice

OPTION 2 \$26/GUEST

- Farm Fresh Egg & Potato Burrito with Cheddar and Salsa
- Fruit Cup
- Banana Bread
- Orange Juice

OPTION 3 \$27/GUEST

- Farm Fresh Eggs, Cheese, and Sausage Croissant
- Hash Brown Patty
- Fruit Cup
- Toasted Pastry
- Orange Juice

OPTION 4 \$26/GUEST

- Bircher Muesli
- Fruit Cup
- Lo-Fat Greek Yogurt
- Morning Glory Muffins
- Orange Juice

PLATED
BREAKFAST
FURNISHED
UPON REQUEST

SPECIALLY
DESIGNED FOR
YOUR NEEDS

BREAKFAST ENHANCEMENTS

MINIMUM OF 15 GUESTS

BREAKFAST BURRITO #1 \$8/EACH

Flour Tortillas filled with Eggs, Monterey Jack and Cheddar Cheese. Served with Salsa

BREAKFAST BURRITO #2 \$9/EACH

Flour Tortillas filled with Eggs, Chorizo, Sautéed Peppers, Monterey Jack and Cheddar. Served with Chargrilled Tomato Salsa

BREAKFAST BURRITO # \$9/EACH

Flour Tortillas filled with Eggs, Potatoes, Bacon, Monterey Jack and Cheddar Cheese Served with Chargrilled Tomato Salsa

BREAKFAST FRITTATA MUFFINS \$8/EACH

with Cheddar Cheese, Spinach and Sautéed Peppers

INDIVIDUAL EGG STRATA \$9/EACH

with Diced Croissant, Cheddar Cheese, Scallions, and Ham

BREAKFAST SANDWICH \$14/EACH

Poached Eggs, Canadian Bacon on English muffin with Hollandaise Sauce

CEREAL BOWLS TO GO \$6/EACH

with Whole Milk

ASSORTED CHOBANI YOGURTS \$4/EACH

ASSORTED BREAKFAST BARS \$55/DOZEN

SMOKED SALMON PLATTER \$180

with Diced Onions & Tomatoes, Caperberries, Chopped Eggs with Toast Points. Serves 10

FRESH BAGELS \$60/DOZEN

with Cream Cheese, Strawberry Cream Cheese, Scallion Cream Cheese, and Butter

FRUIT PLATTER \$30/EACH

Melons, Strawberries, Pineapple, and Blueberries with Almond Vanilla Poppy Seed Dip (Serves 10)

MORNING BREAKS

BREAK #1 \$18/GUEST

- Assorted Scones
- Breakfast & Granola Bars
- Seasonal Whole Fruit
- Mixed Nuts
- Citrus Hydration

BREAK #2 \$18/GUEST

- Breakfast Breads
- Overnight Oats with Chia Seeds and Maple Syrup
- Fruit Tartlets
- Chobani Yogurt with House made Granola
- Pineapple Fresca Hydration

BREAK #3 \$18/GUEST

- Mini Bagels with assorted cream cheeses and butter
- Apple Danish
- Seasonal Whole Fruit
- Protein Balls
- Watermelon Mint Hydration

BREAK #4 \$18/GUEST

- Cheese Blintzes with Berry Fruit Spread
- Seasonal Whole Fruit
- Coffee Cake
- Energy Bars
- Blueberry Lemon Hydration Station

AFTERNOON BREAKS

BREAK #1 \$18/GUEST

- Assorted Chips
- Granola and Power Bars
- Seasonal Fruit with Honey Mascarpone Dip
- Coconut Chocolate Macarons
- Melon Ginger Hydration

BREAK #2 \$18/GUEST

- Assorted Flavored Popcorn
- Hummus with Za'atar Pita Bread
- Dried Fruit
- Mini Cookies
- Orange Elderflower Hydration Station

BREAK #3 \$18/GUEST

- Mixed Nuts
- Fruit Skewers
- Seasonal Crudit  with Garden Herb Dip
- Mini Brownies
- Cucumber & Ginger Hydration Station

BREAK #4 \$19/GUEST

- Tortilla Chips with Charred Tomato Salsa and Tomatillo Salsa
- Mexican Fruit Salad
- Cucumber and Bell Pepper with Black Bean Dip
- Plantains with Dulce De Leche Sauce
- Pineapple Jalapeno Hydration Station

BREAKFAST BUFFET & BREAK BEVERAGES

JUICES \$3.5 EACH

Orange Juice, Cranberry Juice, Apple Juice, V8

INTELLIGENTSIA COFFEE \$60/GALLON

(Regular or Decaf)

ASSORTED KILOGRAM TEAS \$50/GALLON

BOX LUNCH OPTIONS

TIER 1 | CHOOSE 3 \$18/GUEST

Served with Fruit Cup, Pretzels/Chips, Water

TURKEY WRAP

American-Swiss Cheese, Shredded Lettuce, Aioli, Tortilla Wrap

TUNA SANDWICH

Celery, Onion, Mayo, Country White Bread

HAM AND CHEDDAR CROISSANT

with Lettuce and Honey Mustard

HUMMUS SANDWICH

Red peppers, Zucchini, Tomatoes, Lettuce, Pita Bread

PEANUT BUTTER & JELLY SANDWICH

TIER 2 | CHOOSE 3 \$22/GUEST

Served with Fruit Cup, Chips, Chocolate Pudding, Water

SMOKED TURKEY WRAP

with Avocado, Swiss Cheese, Arugula, Lemon Aioli on Sundried Tomato Wrap

GRILLED VEGETABLE SANDWICH

Roasted Peppers, Tomato Tapenade, Fresh Basil, Focaccia

CHICKEN SALAD

with Bacon, Lettuce, and Mayo on Soft Sub Roll

HAM AND CHEESE CROISSANT

with Bacon, Provolone Cheese, Lettuce, and Tomato

HUMMUS SANDWICH

with Red peppers, Cucumbers, Tomatoes, Lettuce, Pita Bread

PESTO CHICKEN WRAP

with Onion, Bean Sprouts, Baby Spinach, Oven Roasted Tomatoes, Sundried Tomato Tortilla

TIER 3 | CHOOSE 4 \$26/GUEST

Served with Seasonal Whole Fruit, Deep River Chips, Cookie, Fruit Juice

CHICKEN BANH MI

Five Spiced Pulled Chicken, English Cucumber, Carrot Julienne, Green Onions, Hot Pepper-Hoisin Sauce, Baguette

SHRIMP SALAD

with Russian Dressing, Dill Bread

BBQ TEMPEH

*Grilled Red Onions, Vegan Slaw, Rustic Bread
Curry-Cilantro Chickpea Salad
Celery, Cranberry Chutney, Brioche Bun*

TURKEY BREAST

Lettuce, Tomato, Applewood Smoked Bacon, Ranch Dressing, Farmhouse Bread

ROAST BEEF

Provolone, Arugula, Horseradish Aioli, Ciabatta

SMOKED HAM SANDWICH

Brie, Watercress, Roasted Apples, & Fig Jam on Baguette

SOUP, SALAD, & SANDWICH PLATTERS

INCLUDES CHIPS, COOKIES, AND 1
BEVERAGE

\$34

SOUPS (CHOOSE 1)

VEGETABLE TORTILLA SOUP
with Fried Tortilla Strips and Mixed Cheeses

CHICKEN NOODLE SOUP

SPICY CAULIFLOWER BISQUE

TOMATO BASIL
with Garlic Croutons

NEW ENGLAND CLAM CHOWDER
with Lavosh Crackers

SALADS (CHOOSE 1)

CAESER SALAD
with Shaved Pecorino Cheese, and Garlic Croutons

GREEK OLYMPIAN SALAD
Arcadian Greens, Kalamata Olives, Feta Cheese, Red Onion Rings, Fingerling Potatoes, Cucumbers, Grape Tomatoes, Red Wine-Oregano Dressing

WALDORF SALAD MODERNE
with Gala Apples, Walnuts, Mandarin Oranges, Grapes, Crack Black Pepper Buttermilk Dressing

HARVEST GREEN SALAD
with Cucumbers, Tomatoes, Watermelon Radish, Balsamic-Soy Vinaigrette

SPINACH SALAD
with Roasted Mushrooms, Applewood Smoked Bacon, Cherry Tomatoes, Hardboiled Eggs, Honey Chipotle Dressing

SANDWICHES

TURKEY BREAST
with Lettuce, Tomato, Applewood Smoked Bacon, Ranch Dressing, Farmhouse Bread

ROAST BEEF
with Provolone, Arugula, Horseradish Aioli, Ciabatta

SMOKED HAM
with Brie, Watercress, Roasted Apples, & Fig Jam on Baguette

GRILLED VEGETABLE
with Roasted Peppers, Tomato Tapenade, Fresh Basil, Focaccia

CHICKEN CAESER WRAP
in Flour Tortilla

LUNCH BUFFETS

BUFFET #1 \$50/GUEST

VEGETABLE TORTILLA SOUP
with Mixed Cheeses, Lime Crema, and Tortilla Strips

ROMAINE SALAD
with Crumbled Queso Fresco, Garden Tomatoes, Cucumbers, and Hearts of Palm, Lime Dressing

MARINATED CUCUMBERS
with Lime Oil, Red Chili Pepper and Cilantro

CHICKEN TINGA TACOS
Pulled Chicken with Mexican Herbs, Tomato, and Smoked Peppers

MEXICAN SHREDDED BEEF TACOS

ROASTED VEGGIE AND BLACK BEAN TACOS
Tomatoes, Corn, Zucchini, Onion, and Roasted Pepper

ARROZ VERDE
Green Rice with Cilantro, Parsley, and Green Chili Peppers

BORRACHA BEAN STEW

PINTO BEANS
with Applewood Smoke Bacon, Cumin, and Chili Powder

WARM SOFT CORN TORTILLAS AND FLOUR TORTILLAS

SHREDDED CHEESES, PICO DE GALLO, LIME CREMA, AND GUACAMOLE

PLANTAINS
with Dulce De Leche

CHURROS
with Chocolate Sauce

BUFFET #2 \$52/GUEST

CLASSIC HEARTY MINISTRONE SOUP
with Ditalini Pasta, Greens and Cannellini Beans

CAESER SALAD
with Romaine, Baby Kale, Garlic Croutons and Shaved Romano Cheese

PENNE PASTA
with Olive Oil

TRI-COLORED TORTELLINI

CHICKEN PICCATA
with Lemon, Capers, and White Wine

ITALIAN MEATBALLS

EGGPLANT PARMIGIANO
with Fresh Mozzarella

SPICY AND GARLICKY SAUTEED BROCCOLI

MARINARA AND PESTO CREAM SAUCES

TIRAMISU

BUFFET #3 \$50/GUEST

SESAME CORN, CHICKEN AND EGG DROP SOUP

ASIAN SLAW

CRUNCHY CABBAGE, CARROTS, BEAN SPROUTS, AND FRIED WONTONS
with Spicy Dressing

STEAMED DUMPLINGS
with Soy-Rice Wine Vinegar Dipping Sauce

GENERAL TSO'S CHICKEN

SHRIMP LO MEIN

BRAISED BABY BOK CHOY
with Ginger, Garlic, and Soy Drizzle

FRIED RICE
with Eggs, Ham, and English Peas

SUGAR COOKIES

COCONUT PUDDING

BUFFET #4 \$48/GUEST

FARMER'S MARKETS GREENS
Tomatoes, Cucumbers, Shredded Carrots, Radishes, Red Wine Vinaigrette

BEEF BURGERS

VEGGIE BURGERS

BEEF HOT DOGS

GRILLED CORN
with Lime-Herb Butter

SAUERKRAUT

CHEESE, MELTED

HOMESTYLE POTATO SALAD

GREEN LEAF LETTUCE, TOMATOES, PICKLES, RED ONION, AMERICAN CHEESE, VIC SAUCE, AND BRIOCHE BUNS

KETCHUP, MUSTARD, AND VIC SAUCE

POUND CAKE WITH STRAWBERRY SAUCE

**PASSED
ITEMS**

\$4.75/EACH

COLD

AHI POKE

in Wonton Cups with Soy Glaze and Avocado Cream

ENDIVE SPEARS

with Bleu Cheese, Roasted Pears, and Glazed Pecans

CLASSIC DEVILED EGGS

with Caviar

AVOCADO TOAST POINTS

with Chile Marinated Shrimp

FETA, OLIVE, TOMATO, AND CUCUMBER SKEWER

with Mint and Lemon Oil

SWEET POTATO BISCUITS

with Virginia Ham, Pepper Jelly

BEEF TENDERLOIN SANDWICH

with Shallot Jam and Horseradish Aioli

CURRIED CHICKEN SALAD

in Cucumber Cups

HOT

SPANISH EGG TORTA

with Romesco Sauce

LAMB BROCHETTE

with Pistachio Pesto

TEMPURA MUSHROOMS

stuffed with Boursin Cheese, Green Goddess Dip

CHICKEN QUESADILLAS

with Smoked Paprika Aioli

SHRIMP AND PORK DUMPLINGS

with Dipping Sauce

MONGOLIAN GLAZED CHICKEN LOLLIPOPS

HAM AND GRUYERE CHEESE PUFF PASTRY BITES

BEEF EMPANADAS

DINNER BUFFETS

BUFFET #1 \$52/GUEST

TUSCAN BEAN SOUP

with Grilled Garlic Crostini

CAESER SALAD

with Romaine, Baby Kale, Garlic Croutons and Shaved Romano Cheese

PENNE PASTA

with Olive Oil

TRI-COLORED TORTELLINI

CHICKEN PICCATA

with Lemon, Capers, and White Wine

ITALIAN MEATBALLS

EGGPLANT PARMIGIANO

with Fresh Mozzarella

SPICY AND GARLICKY SAUTEED BROCCOLINI

MARINARA AND PESTO CREAM SAUCES

HERBAL OIL, PARMESAN CHEESE, RED PEPPER FLAKES

GARLIC BREAD

TIRAMISU

BUFFET #2 \$55/GUEST

CREAMY CURRY CAULIFLOWER SOUP

FARMER'S MARKET GREENS AND BABY SPINACH

with Strawberries, Shaved Pecorino, and Hazelnut Crumbs, Raspberry Ginger Vinaigrette

LEMON ROASTED CHICKEN THIGHS

TERIYAKI GLAZED SEARED SALMON

SESAME GARLIC PAN-FRIED TOFU

JASMINE RICE

with 5 Spice

SPICY SIZZLED GREEN BEANS

NAAN BREAD

with Thyme-Pepper Oil

SAFFRON ORANGE PANNA COTTA

BUFFET #3 \$65/GUEST

TOMATO BISQUE

with Basil Oil

SPINACH SALAD

with Shiitake Mushroom, Hard Boiled Eggs, Applewood Smoked Bacon, Honey Mustard Dressing

HERBES DE PROVENCE CHICKEN

with Tomato Compote

TOP SIRLOIN STEAK MEDALLIONS

with Red Wine Sauce

ROASTED BRUSSEL SPROUTS AND CARROTS

with Balsamic Glaze

ROASTED GARLIC MASHED POTATOES

DINNER ROLLS

MINI FRENCH PASTRIES

BUFFET #4 \$65/GUEST

VEGETARIAN CHILI

with Accompaniments

BLACK BEAN GAZPACHO SALAD

SIRLOIN STEAK MEDALLIONS

with ChimiChurri Sauce

GARLIC PEPPER SEA BASS FILETS

ASPARAGUS RISOTTO

with Lemon Oil

JERK SPICED ROASTED VEGETABLE MELANGE

DINNER ROLLS

CHOCOLATE CAKE

with Mocha Sauce

MAKE YOUR OWN BUFFET.... \$68++

SALADS (CHOOSE 1)

CAESAR SALAD

with Shaved Pecorino and Garlic Croutons

GREEK SALAD

with Arcadian Greens, Kalamata Olives, Feta Cheese, Red Onion Rings, Fingerling Potatoes, Cucumbers, Grape Tomatoes, Red Wine-Oregano Dressing

BIBB AND WATERCRESS SALAD

with Roasted Pears, Goat Cheese, Lemon Vinaigrette

CHOPPED SALAD

with Goat Cheese, Celery, Apples, Bell Pepper, Almonds

HARVEST GREEN SALAD

with Cucumbers, Tomatoes, Watermelon Radish, Balsamic-Soy Vinaigrette

STARCHES (CHOOSE 1)

MASHED POTATOES

GNOCCHI

with Brown Butter/Orecchiette Pasta

MACARONI AND CHEESE

BASMATI RICE

PESTO ROASTED POTATOES

PROTEINS (CHOOSE 2)

SALMON

with Lemon, Garlic and Fines Herbes

BLACKENED BBQ SALMON

CHICKEN PICCATA

with White Wine Caper Sauce

BUTTERMILK FRIED CHICKEN

with Pepper Jam/Mumbo Sauce

FLANK STEAK

with Chipotle-Red Wine Marinade

BEEF TOP SIRLOIN STEAKS

with Rosemary Butter

CREOLE SHRIMP

in a Piquant Tomato Compote

SHRIMP SCAMPI

with White Wine, Garlic, and Parsley

CUBAN SPICED ROASTED PORK LOIN

with Mojo Sauce/Pineapple Sage Salsa

VEGETABLE LASAGNA

with Mushroom Bolognese

**CAULIFLOWER, FINGERLING POTATO, TOMATO
COMPOTE AND LE PUY LENTILS SPICY COCONUT
SAUCE**

VEGETABLES (CHOOSE 1)

ROASTED CAULIFLOWER

with Tahini Sauce

HERB ROASTED SEASONAL VEGETABLES

GRILLED CORN

with Herb Butter

WARM VEGETABLE SALAD

*with Portobella Mushrooms with Honey
Lemon Vinaigrette*

GREEN BEANS

with Almonds and Roasted Tomatoes

DINNER ROLLS

DESSERTS (CHOOSE 1)

CHOCOLATE CAKE

with Chocolate Sauce

POUND CAKE

with Marinated Berries

KEY LIME TARTS

APPLE PIES

with Whipped Cream

DESSERT STATIONS

DELUXE ICE CREAM SUNDAE BAR . . . +\$8/GUEST

- Chocolate Ice Cream, Vanilla Bean Ice Cream, and Butter Pecan Ice Cream
- Caramel Sauce, Chocolate Sauce, Mini Marshmallows, Reese's Pieces, M&M's, Chocolate Chips, Crumbled Oreo Cookies, Rainbow Sprinkles, Whipped Cream

VIENNESE MINI PASTRY BAR +\$8/GUEST

- Cannoli, Eclairs, Key Lime Tarts, Chocolate Mousse Cup, Napoleons, Fresh Fruit Tart, Cheesecake, Mocha Bites, Red Velvet Cake, Cream Puffs, Lemon Diamonds

**PLATED
DINNER
FURNISHED
UPON REQUEST**

**SPECIALLY
DESIGNED FOR
YOUR NEEDS**

SPECIALTY PLATTERS AND GRAIN BOWLS

ARTISANAL CHEESE. \$22/GUEST & CHARCUTERIE 15 SERVINGS PER PLATTER

- 3 Varietals of Cheese
- Mixed Dried Fruits, Grapes, and Berries
- Fig Jam
- 3 Varietals of Charcuterie
- Crostini, Flatbread Crisps, and Crackers

MEDITERRANEAN PLATTER \$20/GUEST 15 SERVINGS PER PLATTER

- Hummus
- Parsley and Sumac CousCous
- Marinated Olives
- Muhammara
- Marinated Vegetables
- Pita Chips, Flatbreads, and Lavosh Crackers

VEGETABLE CRUDITÉ. \$16/PER GUEST 15 SERVINGS PER BOWL

- Asparagus
- Celery
- Rainbow Carrots
- Tomatoes
- Cucumbers
- Watermelon Radish
- Ranch Dressing & Poblano and Ricotta Dips

GRAIN BOWL. \$20/GUEST 15 SERVINGS PER BOWL MEDITERRANEAN LEMON CHICKEN +\$5/GUEST GARLIC OREGANO SHRIMP/SALMON +\$7/GUEST

- Quinoa, Rice, and Bulgur
- Baby Kale, Baby Spinach, and Arugula
- Chickpeas
- Cucumbers
- Tomatoes
- Carrots
- Baby Corn
- Edamame
- Pumpkin Seeds and Sunflower Seeds
- Avocado Crema, Sundried Tomato Pesto, Harissa

HAPPY HOUR BUFFET/ KID'S BUFFET

CHEESE PIZZA 16" \$22

PEPPERONI PIZZA 16" \$24

SUPER SLIDER BAR \$70

Traditional Cheeseburgers (20 Sliders)

POPCORN CHICKEN. \$65

Serves 15. Choice of BBQ or General Tso's

CHICKEN WINGS \$65

Choice of Hot Sauce or BBQ Sauce

SMOKED MAC AND CHEESE BITES. \$70

Serves 15

STEAK FRIES \$55

Serves 15

CHIPS, SALSA, AND GUACAMOLE \$40

Serves 10

BEVERAGES

INTELLIGENTSIA COFFEE \$60/GALLON

Regular or Decaffeinated

ASSORTED KILOGRAM TEAS. \$50/GALLON

ICED TEA \$50/GALLON

FRESH FRUIT PUNCH. \$50/GALLON

LEMONADE \$50/GALLON

BOTTLED JUICES \$4

ASSORTED SOFT DRINKS. \$3.5

BOTTLED WATER \$4

ENERGY DRINK. \$6.0

Regular or Sugar Free

VIM & VICTOR

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