

BROCK'S

Riverside Grill

**503 Sophia Street
Fredericksburg, VA 22401
(540)370-1820
www.brocksgrill.com**

Beverage Selections

Brock's Riverside Grill has set up several options for you to choose from in order for your guests to enjoy alcoholic beverages during your event. Brock's Riverside Grill has a wide range of wines and spirits to select from. If you do not see what you would like on our list, we will do our best to accommodate your special requests. The bartender fee is included in the package price. The number of bartenders is determined based on the number of people attending the event and the type of beverage service selected.

Packages are conveniently set up to include the cost of all non-alcoholic beverages. In the case that you are having an event consisting of appetizers, non-alcoholic beverages must be paid for individually. The host can choose to pay for an **unlimited non-alcoholic** beverage option at \$2.50 per person.

Brock's Riverside Grill offers three options for alcohol service. A **Host Bar** is defined as a bar where the client or "host" pays for all drinks. A **Cash Bar** is defined as a bar where the guest pays for their own drinks. An **Open Bar** is defined as a bar where the host pays a per person, per hour rate.

House Brands: \$10 per person for the first hour, \$6 per person for each additional hour

Call Brands: \$12 per person for first hour, \$9 per person for each additional hour

Premium Brands: \$15 per person for the first hour, \$10 per person for each additional hour

Call Brands

Absolut Vodka

Tanqueray Gin

Jim Beam

Dewers

Bacardi Light Rum

Jose Cuervo Gold

Captain Morgan Spiced Rum

Premium Brands

Grey Goose Vodka

Bombay Sapphire Gin

Jack Daniels

Johnny Walker Black

Crown Royal

Patron Silver

Bottled Beers

Miller Lite Heineken
Coors Light Corona
Budweiser O'Douls
Bud Light Michelob Ultra

Wines

Siema Cabernet Sauvignon
14 Hands Merlot
Kumala Shiraz
Trumpeter Malbec
Nathanson Creek Chardonnay
Tenuta Santa Anna Pinot Grigio
Relax Reisling
Nathanson Creek White Zinfandel

Champagne

Tott's Brut, California \$18.00/bottle
Graham Beck Brut, South Africa \$32.00/bottle
Mumm Napa Roset, California \$38.00/bottle
Moet & Chandon White Star, France \$70.00/bottle

Non-Alcoholic Sparkling Cider \$10.00/bottle

Other Beverages

Sodas, Iced Tea, \$2.50
Hot Tea, Coffee
Juice \$2.75

*Guests must be 21 years of age to consume alcohol and are required to have proper identification.

*Please add 10% sales tax and 18% gratuity when considering prices. All prices are subject to change. Room fees and deposits apply to parties wishing to reserve a private room.

Appetizers

Buffalo Wings	\$12.95 per dozen
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Spicy wings served with bleu cheese dressing

Egg Rolls	\$1.75 each
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Deep fried vegetable egg rolls served with plum hoist sauce

Fruit and Cheese Platter	\$2.50 per person
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A variety of imported and domestic cheeses served with fruit

Vegetable Crudite	\$2.50 per person
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Seasonal vegetables served with our homemade ranch dip

Chicken Tenders	\$9.95 per dozen
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Chicken tenderloins breaded and golden fried, served with ranch dipping sauce

BBQ Rib Bites	\$1.50 each
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St. Louis style ribs, dry rubbed then slow roasted and basted with spicy barbeque sauce

Swedish Meatballs	\$8.50 per dozen
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(3 dozen minimum) Homemade meatballs served in a creamy demi-glace

Shrimp Cocktail	\$1.50 each
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Large shrimp served chilled with lemon wedges and our spicy cocktail sauce

Stuffed Mushroom Caps	\$1.50 each
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(20 piece minimum) Baked mushroom caps stuffed with combination of chicken, spinach, and cheese

Crab and Artichoke Dip	\$3.50 per person
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A creamy blend of crab and artichoke hearts with mozzarella and parmesan cheeses, served with tortilla chips

Smoked Salmon Platter	\$48.95 per platter
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Smoked salmon filet served with assorted crackers, capers, and creamy yogurt sauce

Mediterranean Chicken Skewers	\$1.50 each
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Marinate chicken skewers served with yogurt cilantro dipping sauce

Deli Roll Ups	\$1.95 each
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Thinly sliced ham and turkey rolled in a flour tortilla with lettuce, mixed cheese, pico de gallo, and pesto mayonnaise

*For parties with appetizers only, there must be a minimum of 25 people with a choice of four or more items. Please add 10% sales tax and 18% gratuity when considering prices. Room fees and deposits apply to parties wishing to reserve a private room.

Passed Hors D'oeuvres

Mini Quiche \$2.50 per person

Assorted Bite Sized Quiches (Quiche Florentine; Quiche Lorraine; Three-Cheese Quiche)

Bacon Wrapped Scallops \$3.00 per person

Broiled Sea Scallops wrapped in Hickory Smoked Bacon served with a Maple Dipping Sauce

Coconut Shrimp \$3.50 per person

Coconut Crusted Tiger Shrimp served with a Mandarin Plum Sauce

Mini Chicken Cordon Bleu \$2.50 per person

Bite Sized Chicken Cordon Bleu served with a Basil Cream Sauce

Beef and Duxelle En Croute \$3.00 per person

Miniature Beef Wellington (Beef and Duxelle Wrapped in Puff Pastry)

Mini Crab Balls \$3.50 per person

Jumbo Lump Crab Balls served with Cocktail Sauce

Vegetable Egg Rolls \$2.50 per person

Deep Fried Vegetable Egg Rolls served with a Sweet and Sour Dipping Sauce

Smoked Chicken Quesadillas \$2.50 per person

Smoked Chicken and Corn Quesadillas served with Santa Fe Sour Cream

Vegetable Dumplings \$2.50 per person

Tangy Vegetable Dumplings served with a Honey Terriyaki Sauce

Featured Stations

Carving Station \$4.00 per person

Select between a Steamship Round, a Virginia Ham or Smokey Turkey, sliced and served with complimentary sauces.

Mashed Potato Bar \$4.00 per person

Homemade Red Skin Mashed Potatoes served with a variety of toppings including the following: Sour Cream; Bacon; Scallions; Salsa; Mixed Cheeses; Brown Butter Sauce

Salad Station \$3.50 per person (choice of one)

Choose between our House Salad (Ranch or Balsamic Vinaigrette)

Caesar Salad, Potato Salad, or Pasta Salad. **\$5.00 per person (choice of two)**

Dessert Station \$4.00 per person (choice of one)

Individual Assorted Cheesecakes: Mocha, Orange, Chocolate Chip, Toffee, Brownie, Amaretto, Key Lime, and Chocolate.

Individual Gourmet Cakes: Italian Rum, Hazelnut, Carrot Cake, Double Fudge, German Chocolate, Chocolate Mousse, Chocolate Macaroon.

Individual Brownies: Chocolate Chip, Mint, Caramel Walnut, Brownie Cheesecake, Toffee, Butter Toffee, English Toffee.

Individual Indulgence: Tiramisu, Chocolate Ganache, Boston Cream, and Amaretto.

Lunch Package A

\$12.95 per person

Caesar Salad with Grilled Chicken: Hot, grilled chicken breast served on a salad of romaine lettuce tossed with our creamy Caesar dressing and sprinkled with parmesan cheese and crunchy croutons; accompanied by hot bread and butter.

Cheddar Burger: Half-pound Black Angus burger, hot off the grill cooked medium or medium-well and topped with cheddar cheese; served on a toasted bun with lettuce, tomato, onion and French fries.

Cajun Chicken Sandwich: Juicy blackened chicken breast topped with grilled onions and pepper jack cheese; served on a soft Kaiser roll with French fries.

Capellini Pomodoro: Capellini pasta served in olive oil with roma tomatoes, fresh basil, garlic, white wine and fine herbs, sprinkled with parmesan cheese and accompanied by hot bread and butter.

Club Wrapper: Thinly sliced turkey and ham rolled in a flour tortilla with mixed cheese, shredded lettuce, pico de gallo, and pesto mayonnaise; served with French fries.

Lunch Package B

\$14.95 per person

Crab Cake Sandwich: Brock's signature lunch item! One 5oz. crab cake hand made with jumbo lump crab meat and just enough of our secret ingredients to hold it all together; served with cocktail sauce and French fries.

Portabella Mushroom Salad: Grilled Portabella mushrooms served over a bed of mixed greens tossed in our house balsamic vinaigrette with fresh cilantro, basil, red onion, corn strips, and mozzarella cheese accompanied by hot bread and butter.

Tuna Caesar Salad: Six ounce Ahi Tuna steak grilled medium and served over a salad of romaine lettuce tossed with our creamy Caesar dressing and sprinkled with parmesan cheese and crunchy croutons; accompanied by hot bread and butter.

Riverside Burger: Mouth watering half-pound Black Angus burger grilled medium or medium-well and topped with double cheddar cheese, bacon and spicy barbeque sauce; served on a toasted bun with lettuce, tomato, onion and French fries.

Lunch Package C

\$17.95 per person

BBQ Ribs: Half rack of St. Louis style ribs, dry rubbed then slow roasted and basted to perfection with Brock's spicy BBQ sauce; served with French fries.

Top Sirloin: Hand carved Black Angus center cut top sirloin grilled medium or medium-well and finished with red wine demi-glace; served with redskin mashed potatoes and vegetable of the day.

Rosemary-Citrus Chicken: Marinated chicken breast grilled and finished with honey-dijon velouté; served with redskin mashed potatoes and vegetable of the day.

Glazed Salmon: Grilled Atlantic salmon brushed with soy-ginger glaze and topped with bell pepper relish; served with redskin mashed potatoes and vegetable of the day.

*From one package you will select 3 entrees to be served at your event. All lunch packages include entrée, coffee, tea, and soda. Please add 10% sales tax and 18% gratuity, when considering prices. Room fees apply to parties wishing to reserve a private room.

Dinner Package A

\$21.95 per person

Top Sirloin Steak: Hand carved Black Angus center cut top sirloin finished with red wine demi-glace.

BBO Ribs: Half rack of succulent St. Louis style ribs dry rubbed with special seasonings, basted with our spicy barbeque sauce and slow roasted to perfection.

Blackened Chicken Alfredo: Spicy blackened chicken breast grilled and served over penne pasta tossed in Santa Fe Alfredo sauce, topped with pico de gallo and parmesan cheese.

Chicken Parmesan: Lightly breaded and seasoned chicken breast topped with marinara sauce and parmesan cheese.

Chicken Marsala: Grilled chicken breast served with wild mushrooms in a light Marsala wine sauce.

Trout Almondine: Fresh Idaho Rainbow Trout broiled and finished with toasted almondine cream sauce.

Capellini Pomodoro: Capellini pasta served in olive oil with roma tomatoes, fresh basil, garlic, white wine, fine herbs and parmesan cheese.

Dinner Package B

\$23.95 per person

Pepper Steak: Grilled New York strip sprinkled with cracked black pepper and brushed with seasoned butter.

Rosemary-Citrus Chicken: Marinated chicken breast grilled and finished with honey-dijon velouté.

Glazed Salmon: Fresh Atlantic salmon brushed with soy-ginger glaze and topped with bell pepper relish.

Stuffed Trout: Moist and flaky Idaho Rainbow Trout stuffed with crab imperial and finished with citrus butter sauce.

Pasta Shrimp Luan: Tender Gulf Shrimp sautéed with garlic, mushrooms and fresh herbs served over Capellini Pasta.

Dinner Package C

\$26.95 per person

Prime Rib: 12oz. hand carved cut of juicy slow roasted Black Angus prime rib.

Filet Mignon: 9oz. hand carved filet lightly seasoned and grilled to perfection, finished with brown butter sauce.

Crab Cakes: Two or our famous 5oz. hand-made crab cakes, made with jumbo lump crab meat and just enough of our secret ingredients to hold it together served with cocktail sauce.

Stuffed Salmon: Fresh Atlantic salmon stuffed with crab imperial, baked and topped with basil cream sauce.

Riverside Tuna Steak: Blackened 8oz. Ahi Tuna filet grilled then topped with crabmeat and pico de gallo and finished with lobster butter.

Chicken Cordon Bleu: Chicken breast stuffed with prosciutto and mozzarella cheese, lightly breaded and baked until golden brown; finished with basil cream sauce.

* From one package you will select 3 entrees to be served at your event. All dinner packages include entrée, our house or Caesar salad, choice of starch, vegetable medley and unlimited non-alcoholic beverages (all guests receive the same sides and salad). Please add 10% sales tax and 18% gratuity, when considering prices. Room fees and deposits apply to parties wishing to reserve a private room.

Buffet Package A

\$16.95 per person lunch

\$20.95 per person dinner

(Choice of 3 items)

London Broil Marinated Sirloin served in a red wine demi glaze

Lasagna (Meat or Vegetarian)

Chicken Marsala Grilled chicken breast served with wild mushrooms in a light Marsala wine sauce.

Chicken Parmesan Lightly breaded and seasoned chicken breast topped with marinara sauce and parmesan cheese.

Barbeque Chicken Grilled chicken breast basted in a tangy barbeque sauce

Blackened Chicken Alfredo: Spicy blackened chicken breast grilled and served over penne pasta tossed in Santa Fe Alfredo sauce, topped with pico de gallo and parmesan cheese

Trout Almondine Fresh Idaho Rainbow Trout broiled and finished with toasted almondine cream sauce

Pasta Primavera Mixed vegetables served over penne pasta tossed in a classic Alfredo sauce

Buffet Package B

\$20.95 per person lunch

\$24.95 per person dinner

(Choice of 3 items)

Tenderloin Tips Filet tips served over penne pasta in a classic Alfredo sauce topped with a black-eyed pea corn salsa

Barbeque Ribs: Half rack of succulent St. Louis style ribs dry rubbed with special seasonings, basted with our spicy barbeque sauce and slow roasted to perfection

Rosemary-Citrus Chicken Marinated chicken breast grilled and finished with honey-dijon velouté

Chicken or Shrimp Stir-Fry Served with mixed Asian vegetables tossed in a teriyaki ginger sauce served over rice

Shrimp and Scallop Pasta Jumbo shrimp and scallops served with a white wine cream sauce with linguini pasta

Stuffed Trout Moist and flaky Idaho Rainbow Trout stuffed with crab imperial and finished with citrus butter sauce.

Buffet Package C

\$24.95 per person lunch

\$28.95 per person dinner

(Choice of 3 items)

Prime Rib Hand carved cut of juicy slow roasted Black Angus prime rib.

Chicken Cordon Bleu Chicken breast stuffed with prosciutto and mozzarella cheese lightly breaded and baked until golden brown; finished with basil cream sauce.

Crab Cakes Our famous hand-made crab cakes, made with jumbo lump crab meat and just enough of our secret ingredients to hold it together served with cocktail sauce

Stuffed Salmon Fresh Atlantic salmon stuffed with crab imperial baked and topped with basil cream sauce.

Lunch Buffets include dinner rolls with butter, 3 entrees of your choice, 2 sides of your choice, and unlimited non-alcoholic beverages. Salads can be added for \$3.50 per person.

Dinner Buffets include dinner rolls with butter, 2 salads of your choice, 3 entrees of your choice, 2 sides of your choice, and unlimited non-alcoholic beverages.

Sides (Choose Two): Herb Roasted Potatoes, Red Skin Mashed Potatoes, Rice Pilaf, and Vegetable Medley

Salads (Choose Two): House Salad (one dressing option), Caesar Salad, Potato Salad, and Pasta Salad

General Information

- *Room Fees are applied for each space based the time of day and length of rental. Room fees include rental space, tables, chairs, flatware, stemware, linen tablecloths, linen napkins, set-up, clean-up, and event staff.
 - *Pricing is subject to change at any time.
- *A deposit and contract agreement signed is required to officially book a room. Deposits are determined by the type of event and room rental. We do not hold rooms for anyone and rooms are available by a first come basis.
- *Brock's Riverside Grill does not decorate or provide decorations. All decorations must be approved before they can be used during an event.
- *Audio visual equipment is available to be used during an event based on availability and first come basis.
 - *Room setup, menu and beverage selections must be made 30 days prior to event and confirmed 7 days prior to event. Brock's Riverside Grill reserves the right to charge a fee based on changes or loss of opportunity.
 - *Cancellations must be made 160 days prior to event to receive refund of deposit. Cancellation will result in the required payment of 50% of estimated cost.
 - * A guaranteed number of people is required for the contract agreement. Once the contract is signed the number of people guaranteed must be paid even if the number of people lowers.
 - * The staff at Brock's Riverside Grill will cut and serve your cake for you and your guests. A fee of \$20 will be charged for cake serving less than 70 people and \$40 for cakes serving more than 70 people.
- * All of our spaces that are rented are non-smoking. Any guests wanting to smoke must do so in our main bar or outside.
 - * Brock's Riverside Grill has two parking lots for their guest. There are also several municipal lots and a parking deck located within a block of the restaurant. A map can be provided for you as a reference.
- *Brock's Riverside Grill can not be responsible for items left at the restaurant.
- *Brock's Riverside Grill cannot guarantee the quality of food if the food delivery time is delayed by more than fifteen minutes after the contracted time.
- *The minimum people required for any buffet option is 30 people. The maximum for a plated package is 70 people.