

Hometown Grill & Bar

571.521.3222

www.hometowngrillandbar.com

9000 Lorton Station Boulevard Lorton, VA



PASSED HORS D'OEUVRES

\$34 per dozen

Curry Chicken Skewers with Peanut Dipping Sauce

Barbecued Pulled Pork on Corn Muffin

Gulf Shrimp Cocktail "Blood Mary" Cocktail
Sauce

Caprese Skewers House Made Mozzarella,
Heirloom Tomato, Aged Balsamic Vincotto

Crab and Poblano Pepper Quesadilla. Baja Sauce

Beef Wellington Petite Filet Bites, Puffy Pastry,
Mushroom Duxelle, Red Wine Demi-Glace + \$4

Goat Cheese Croquette Risotto with Romesco
Sauce

Smoked Salmon Deviled Eggs Local Smoked
Salmon, Crispy Capers

Mini Crab Cakes Jumbo Lump Crab, Lemon &
Dill Remoulade + \$3

Tuna Tartare Ahi Tuna, Pineapple Soy Marinade,
Crispy + \$2

Beef Tartare Black Angus Beef, Country Mustard &
Pickle Relish, Toasted Baguette + \$3

STATIONARY HORS D'OEUVRES

Caramelized Brussel Sprouts 45
*Whipped Feta, Orange Vinaigrette, Cranberries,
Crumbled Feta*

Jumbo Wing Bar 85
*Korean Glaze, Classic Buffalo, BBQ, Jerk Rub,
Dipping Sauces*

Buffalo Chicken Dip 50
Blue Cheese, Cheddar, Fresh Tortilla Chips

Artichoke & Crab Dip 72
Parmesan, Tortilla Chips

Kung Pao Cauliflower 45
Crushed Peanut Aioli, Sesame, Cilantro

Pimento Cheese Dip 40
Tillamook Cheddar, Assorted Crackers



PLATED DINNERS

Choice of up to three entrees. Price per person will be based on highest priced entrée selection. Includes Soup or Salad & Dessert

ENTREES (choose three)

Oven Roasted Atlantic Salmon 42
Smoked Tomato Beurre Blanc, Herbed Jasmine Rice, Roasted Local Asparagus

Pan Seared Airline Chicken Breast 39
Mascarpone Whipped Potatoes, Grilled Corn, Brussel Sprout Fricassee, Black Pepper + Thyme Chicken Gravy

8oz Filet Mignon 58
*Lyonnais Potatoes, Grilled Broccolini, Wild Mushroom + Brandy Sauce
Add grilled shrimp + 3 per guest*

Wild Mushroom Risotto | V 35
Black Truffle, Goat Cheese, Parmesan, Citrus Butter

Maple Glazed Pork Loin 40
Herb Crust, Roasted Yukon Potatoes, Caramelized Brussel Sprouts, Whole Grain Mustard Demi Glace

Seven Hills Braised Boneless Beef Short Ribs 52
Boursin Whipped Potatoes, Sautéed Broccolini, Horseradish Crème Fraiche, Port Wine Reduction

SOUP & SALADS (choose two)

Artisan Greens | V
marinated tomatoes, feta, english cucumber, pickled onions, sunflower seeds, green goddess dressing

Caesar | V
Romaine Lettuce, Olives, Sourdough Croutons, Parmesan Cheese, Caesar Dressing

B.L.T. Chopped Salad
Iceberg Lettuce, Marinated Tomatoes, Red Onion, Smoked Bacon, Blue Cheese Crumbles, Blue Cheese + Tarragon Dressing

Tomato Bisque | V
Basil Pesto, Parmesan Cheese

Corn Chowder
Bacon, Yukon Potatoes, Chive

DESSERT (choose two)

Chocolate Duet
Warm Brownie, Chocolate Chunk Gelato, Pecan, Coffee Crumble, Caramel

Flourless Chocolate Torte
Chocolate fudge, Whipped cream

Chocolate Chunk Cookie Skillet
Chocolate Fudge, Vanilla Bean Ice Cream

Molten Lava Cake
Chocolate Cake, Chocolate Ganache, Vanilla Bean Ice Cream

STANDARD BUFFET / \$52 PER PERSON

SALADS (choose one)

Artisan Greens | V 10
marinated tomatoes, feta, english
cucumber, pickled onions, sunflower
seeds, green goddess dressing

Caesar | V
Romaine Lettuce, Olives, Sourdough
Croutons, Parmesan Cheese, Caesar
Dressing

Beet Salad | V
Spiced Walnuts, Orange Supremes,
Blue Cheese, Baby Arugula, Balsamic
Vinaigrette

B.L.T. Chopped Salad
Iceberg Lettuce, Marinated Tomatoes,
Red Onion, Smoked Bacon, Blue
Cheese Crumbles, Blue Cheese +
Tarragon Dressing

ENTREES (choose two)

Roasted Airline Chicken Breast
Black Pepper + Thyme Gravy

Roasted Porkloin
Three Peppercorn Au Jus

Slow Roasted Brisket
Carolina Mustard BBQ Sauce

Grilled Atlantic Salmon
Dill + Citrus Butter

Wild Mushroom Risotto
Black Truffle, Goat Cheese, Parmesan

ACCOMPANIMENTS

(choose two)

Lyonnaise Potatoes, Caramelized
Onion, Crushed Herbs

Mascarpone Whipped Yukon Potatoes

Roasted Acorn Squash, Sage, Feta

Herbed Jasmine Rice, Crushed Herbs

Green Bean Amandine

Grilled Broccolini, Toasted Almonds,
Parmesan Cheese

Roasted Root Vegetables

Three Cheese Macaroni and Cheese

Slow Braised Greens, Bacon, Vidalia
Onion



PREMIUM BUFFET / \$68 PER PERSON

SALADS (choose one)

Caesar
Romaine Lettuce, Olives, Sourdough
Croutons, Parmesan Cheese, Caesar
Dressing

Beet Salad
Spiced Walnuts, Orange Supremes,
Blue Cheese, Baby Arugula, Balsamic
Vinaigrette

Mixed Green Salad
Toasted Almonds, Cranberries, Feta
Cheese, White Balsamic + Poppy Seed
Vinaigrette

B.L.T. Wedge Salad
Iceberg Lettuce, Marinated Tomatoes,
Red Onion, Smoked Bacon, Blue
Cheese Crumbles, Blue Cheese +
Tarragon Dressing

ENTREES (choose three)

Herb Crusted Beef Tenderloin
Wild Mushroom + Brandy Sauce

Jumbo Lump Crabcakes
Green Tomato Tartare Sauce

Seven Hills Braised Short Ribs
Horseradish Crème Fraiche, Port
Wine Demi Glace

Scallop & Tasso Ham Risotto
Saffron, Roasted Tomatoes, Parmesan
Cheese, Citrus Butter

Roasted Squash Gnocchi
Wild Mushrooms, Arugula, Sage,
Lemon Brown Butter, Parmesan
Cheese

Pan Seared Local Rockfish
Citrus Butter

ACCOMPANIMENTS

(choose two)

Lyonnaise Potatoes, Caramelized
Onion, Crushed Herbs

Mascarpone Potatoes

Roasted Squash, Sage, Feta

Herbed Jasmine Rice, Crushed Herbs

Green Bean Amandine

Grilled Broccolini, Toasted Almonds,
Parmesan Cheese

Roasted Root Vegetables

Three Cheese Macaroni and Cheese

Slow Braised Greens, Bacon, Vidalia
Onion

