**PACKAGE BREAKS**
Approximately 1 1/2 hours – Per Person with a 15 person minimum

**Hot Beverage Break**
Coffee, Decaf & Hot Tea
$2.50

**Hot & Cold Beverages**
Coffee, Hot Tea, Decaf, Asst. Sodas & Btl. Water
$3.95

**The Continental**
Fresh Baked Breads & Warm Pastries
Coffee, Decaf, Hot Tea & Assorted Fresh Fruit Juices
$5.95

**The Virden Continental**
Fresh Baked Breads & Warm Pastries,
Fresh Fruit and Assortment of Fruited Yogurt
Coffee, Decaf, Hot Tea & Assorted Fresh Fruit Juices
$7.50

**The Executive Continental**
Fresh Baked Breads & Warm Pastries,
Fresh Fruit and Assortment of Fruited Yogurt
Coffee, Decaf, Hot Tea & Assorted Fresh Fruit Juices
Mini Quiche, Asst. Cold Cereals w/milk, Cheese & Sausage Tray
$9.95

**#1 Sweet Treats**
Fresh Baked Cookies, Tiger Brownies, Chocolate Dipped Biscotti
Skim & Whole Milk, Coffee, Decaf, Hot Tea, Iced Tea
Add Assorted Sodas & Bottle Water
$7.25

**#2 Health Kick Break**
Fruited Yogurts, Fresh Sliced Fruit, Granola Bars, Snack Mix,
Assorted Fruit Juices, Veggie Tray w/Dip
Add Assorted Sodas, Bottle Water
$7.25

**#3 Afternoon Movie Matinee Break**
Caramel & Buttered Popcorn, Soft Pretzels, Mini Candy Bars,
Lemonade & Iced Tea
Add Assorted Sodas & Bottled Waters
$7.25

John Penrose Virden Retreat Center
* A 20% Gratuity will be added to all food and beverage
IDEAL FOR BREAKFAST, BREAKS OR ANYTIME!!!!

Assorted Donuts – Per Dozen $15.95
Assorted Muffins – Per Dozen $12.95
Assorted Bagels w/Cream Cheese & Assorted Jellies & James Per Doz. $14.95
Cinnamon Rolls – Per Dozen $17.95
Assorted Danish – Per Dozen $17.95
Assorted Fruit Breads – Per Loaf $13.95
Assorted Fruit Yogurts (4 oz.) – Per Dozen $17.95
Butter Croissants – Per Dozen $14.95
Assorted Hot & Cold Cereals & Milk – Per pkg. $ 2.25
Sliced Fresh Fruit Tray Small 15 – 20 $50.00
Large 30 – 35 $75.00
Sliced Fresh Fruit & Cheese Small 15-20 $50.00
Large 30-35 $75.00
Fresh Whole Fruit Basket Small 15 – 20 $30.00
Large 20 – 35 $40.00
Home Style Cookies – Per Dozen / 2 Dozen minimum $10.95
Tiger Brownies - Per Dozen (2 Dozen Minimum) $13.95
Lemon Triangles – Per Dozen (2 Dozen Minimum) $13.95
Miniature Cream Puffs or Éclairs – Per Dozen (2 Dozen Minimum) $13.95
1 lb. Basket of Potato Chips
- Pretzels (Serves Approx. 15-20 ppl) per pound $ 8.95
- Popcorn
- Goldfish

John Penrose Virden Retreat Center
*A 20% Gratuity will be added to all food and beverage
A la Carte Break Items (Continued)

Dips Onion or Vegetable $6.95

Soft Pretzels w/spicy brown mustard Per Dozen $16.95

Fresh Vegetable Tray w/dip Small 20 - 25 people $40.00
Large 30 - 35 people $65.00

Chips & Salsa Per Person (10 minimum) $2.50

BEVERAGES

Coffee (Regular & De-Caf) Per Pot $13.95

Hot Tea (Regular, De-Caf, & Flavored) Per Pot $13.95

Juice (Orange, V-8, Grapefruit or Cranberry) Per Pitcher $9.50

Ice Tea (Fresh Brewed / Unsweetened) Per Pitcher $7.95

Lemonade - Per Pitcher $9.50

Fruit Punch - Per Gallon $17.95

Assorted Sodas (each) $1.25

Bottled Waters (each) $1.50

* A 20% Gratuity will be added to all food and beverage
Plated Breakfast Selections
The following selections include Chilled Juices, Coffee, Hot Tea, Milk and a fruit garnish

#1 - All American Breakfast
Fluffy Scrambled Eggs with choice of: Ham, Bacon, Sausage or Scrapple, Home Fried Potatoes, Toast, Butter & Jelly

#2 - The “Big” Breakfast
All of the above with 3 Silver Dollar Pancakes, Fresh Fruit, Yogurt & Assorted Cereals (Served Family Style)
Add $2.50 for a 4 oz Sirloin Steak

#3 - French Toast or Pancakes
Choice of: Ham, Bacon, Sausage or Scrapple

#4 - Fluffy Cheese Omelet
Choice of: Ham, Bacon, Sausage or Scrapple
Home Fried Potatoes, English Muffin, Butter & Jelly

#5 - Light & Healthy
Scrambled Egg Substitute
Fresh Fruit Cup, Bran Muffins or Whole Wheat Toast

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John Penrose Virden Retreat Center
*A 20% Gratuity will be added to all food and beverage
Breakfast Buffets (Minimum of 20 People)
The following selections include Chilled Juices, Coffee, Hot Tea and Milk
(All breakfasts available with egg substitute for $1.50 p/p additional chg)

#1 - Special Breakfast Buffet  $11.50
Fluffy Scrambled Eggs, Home Fried Potatoes
Buttermilk Pancakes or French Toast
Choice of: Ham, Bacon, Sausage, Scrapple or Cream Chip Beef w/Biscuits
Fresh Fruit Tray, Assorted Low Fat Yogurt, Hot & Cold Cereal Selections
Toast, Butter & Jelly
Add Muffins & Breakfast Pastries  $12.95

#2 - Virden Breakfast Buffet  $9.95
Fluffy Scrambled Eggs
Home Fried Potatoes or Buttermilk Pancakes or French Toast
Choice of: Ham, Bacon, Sausage, or Scrapple
Fresh Fruit Tray, Hot & Cold Cereal Selections
Toast, Butter & Jelly

#3 - Budget Breakfast Buffet  $7.95
Scrambled Eggs or Buttermilk Pancakes
Hot & Cold Cereal Selections
Fresh Fruit, Toast, Butter & Jelly

# - Brunch Buffet (minimum 50 people)  $17.50
Scrambled Plain & Western Style Eggs or Omelet Station w/8 Toppings
Choice of: Carved Roast Beef, Smoked Turkey Breast or Virginia Baked Ham
Creamed Chip Beef or Sausage Gravy w/Biscuits, Potatoes O'Brien
Choice of Bacon, Sausage or Scrapple
Cheese Blintzes w/Fruit Topping and Whipped Cream
Fresh Fruit Tray, Escalloped Apples
Assorted Hot & Cold Cereals w/Skim & Whole Milk
Assorted Fresh Baked Rolls, Muffins & Breakfast Pastries

John Penrose Virden Retreat Center
*A 20% Gratuity will be added to all food and beverage
Soup Du Jour & Sandwich Luncheon Menu

#1 – Delaware Club $11.95
Ham, Smoked Turkey or Roast Beef with Lettuce, Tomato & Bacon Served on Whole Wheat Bread With Fried Zucchini Sticks

#2 – Shrimp Salad on a Buttery Croissant $13.50
Side of Mediterranean Pasta Salad & Fresh Fruit Garnish

#3 – Jumbo Lump Crab Cake Sandwich $15.50
Served with Creamy Cole Slaw, French Fries & Fresh Fruit Garnish

#4 – Grilled Chicken Breast on a Baguette $11.95
Layered with Granny Smith Apples and Honey Served with Zucchini Sticks and Fresh Fruit Garnish

#5 – Vegetarian Sandwich $10.95
Grilled Fresh Vegetables on a French Baguette Served with a Fresh Fruit Medley

#6 – Delmarva Fried Oyster Sandwich $12.95
Served with French Fries and Creamy Cole Slaw

The above selections include Soup du Jour, Coffee, Decaf, Hot Tea, & Ice Tea, And a Special Dessert Selection

* A 20% Gratuity will be added to all food and beverage
Luncheon Entrees
The following are served with Soup Du Jour or Salad, Rolls & Butter, Coffee, Tea, Ice Tea and Our Chef’s Choice of Dessert

#1 – Fried Oyster Platter with French Fries & Cole Slaw $14.50

#2 – One Jumbo Lump Crab Cake with Fried Zucchini Sticks $15.95

#3 – Sliced Marinated London Broil with Roasted Veggies & Garlic Mash $13.95

#4 – Lemon Herb Grilled Chicken Breast with Wild Rice & Vegetable $13.95

#5 – Catch of the Day with Rice Medley & Steamed Vegetable $14.95

#6 – Oriental Chicken or Vegetable Stir-Fry – Served Over Rice $12.95

#7 – Seafood Pasta Mediterranean – Served with Garlic Toast $14.95

Deli Express Working Lunches (Served in Your Meeting Room)

Ice Tea, Coffee & Dessert Tray Served with Deli Express Lunches

#1 – Variety of Pre Made Sandwiches & Specialty Wraps
Choice of: Potato, Macaroni, Pasta Salad or Cole Slaw
Potato Chips, Relishes & Condiments $10.95
Add Soup du Jour $11.95

#2 – Tray of Cold Cuts & Cheeses
Lettuce, Tomato & Relish Tray $11.50
Choice of: Potato, Macaroni, Pasta Salad or Cole Slaw
 Assorted Breads & Rolls, Condiments, Potato Chips
Add Soup du Jour $12.50

#3 – Caesar Salad with Grilled Chicken or Gulf Shrimp
Chef’s Soup du Jour $12.50
 Crackers, Warm Rolls & Butter

#4 – The Traveler: The Complete Box Lunch To Go!
An Assortment of Sodas & Bottled Water in Included in Pricing of the Box Lunches
(Box Lunches are intended for Off-Premises Consumption or “to go Luncheons”)

1. Ham, Turkey, Roast Beef or Vegetarian Sandwich
   Chips, Dessert & Fresh Fruit $ 9.95

2. 2 pc. Fried Chicken with Roll & Butter
   Chips, Dessert & Fresh Fruit $ 9.95
Blue Hen Lunch Buffet
Minimum of 20 People

Seafood Pasta Florentino – Spinach, Olives, Roma Tomatoes
Fajita Chicken Caesar Salad
Eastern Shore Oven Fried Chicken
Tender Sliced Roast Beef with Au Jus
Spicy Plum Glazed Grilled Salmon
Penne Pasta w/ Asparagus, Roasted Red Peppers & a Light Lemon Wine Sauce
Mandarin Style Chicken or Seafood Stir-Fry with steamed Rice
Seafood Jambalaya & Dirty Rice
Chicken & Artichokes w/Sundried Tomatoes & Lemon
Chesapeake Style Jumbo Lump Crab Cake  add:  $ 6.50 p/p

Choice of Two Entrees:  $14.95
Choice of Three Entrees:  $16.50

The Blue Hen Luncheon Buffet Includes:
The Freshest of Salad, An Appropriate Starch and a Freshly Steamed Vegetable
Relishes, Rolls & Butter, a Dessert Table, and Coffee, Tea & Ice Tea

More Buffets........Lunch or Dinner

Henlopen Buffet Supreme

Choose Four: Smoked Turkey, Ham, Roast Beef, Tuna or Chicken Salad
Imported & Domestic Cheeses, Lettuce , Tomato & Onion Tray, Mediterranean Pasta &
Red Skinned Potato Salad, 3 Bean Medley, Assorted Breads & Rolls, Condiments &
Dressings, Relishes, Potato Chips, Dessert Selection
Coffee, Tea & Ice Tea  $13.95
Add Soup du Jour  $14.95

* A 20% Gratuity will be added to all food and beverage
Philly Cheese Steak Buffet
Thinly Sliced Steak Meat, Creamy Cheese Sauce, Sautéed Peppers, Onions, and Mushrooms, Crispy French Fries, Hot Peppers, Pickles, Lettuce & Tomato Tray, American & Provolone Cheeses and a Selection of Tastycakes for Dessert
Coffee, Tea, & Iced Tea $13.95
Add Soup du Jour $14.95

Schooner Soup & Salad Buffet
Soup du Jour or Chili, an Assortment of Fresh Greens
A Medley of Fresh Vegetables, Julienne Turkey & Ham, Domestic & Imported Cheeses, A Selection of Deli Salads
Relish Tray and Much More
Over 25 Items Including Lo-Cal Dressings & Toppings
Assorted Rolls & Butter, Dessert, Coffee, Tea & Ice Tea $13.50

Virden Patio Buffet
Grilled Outside….Weather Permitting
Served Inside (Disposable Dinnerware)
Grilled Hamburgers, Hot Dogs & Choice of BBQ Chicken or BBQ Ribs
Potato Salad, Cole Slaw, Corn on the Cob (In Season)
Baked Beans, Chips, Cookies & Brownies, Fresh Fruit/Melon Display
Lemonade, Ice Tea & Coffee $17.95
Add Peel & Eat Shrimp $ 2.95 p/p

Chef's Selection Buffet
We'll Make the Choices ......... You'll Be Pleasantly Surprised!!!

LUNCH -
One Hot Entrée
One Cold Entrée
Two Cold & One Hot Accompaniments
Relishes, Rolls & Butter, Coffee, Tea, Ice Tea & Dessert $12.95

DINNER -
Two Hot Entrees
Two Hot & One Cold Accompaniments
Relishes, Rolls & Butter, Coffee, Tea, Ice Tea & Dessert $15.95

*A 20% Gratuity will be added to all food and beverage
Tour of Italy Buffet

Choice of Two Pastas: Meat or Vegetable Lasagna, Stuffed Shells, Baked Rigatoni w/Prosciutto & Fontina Cheese Garlic Cream Penne’ Pasta w/Asparagus, Roasted Red Peppers, & Lemon Wild Mushroom Ravioli Mediterranean Bow Tie Pasta Linguine with White or Red Clam Sauce

Meatballs or Sausage & Peppers

Choice of One: Tender Roast Beef Au Jus, Chicken Marsala or Pork Spizzato

Roasted Vegetable Medley
Antipasto Salad Display
Assortment of Relishes
Rolls & Garlic Bread
Italian Dessert Selection
Coffee, Tea & Ice Tea $18.95

Add Zuppa Du Jour $1.95 p/p Tuscan Bean, Minestrone or Italian Wedding Soup

Eastern Shore Crab Feast

Fat & Spicy Crabs (In Season) Prices Quoted by the Bushel

Oven Fried or BBQ Chicken, Fried Clams
Corn on the Cob (In Season)
Baked Beans, Hush Puppies
Cole Slaw, Lettuce & Tomato Tray
Seasonal Fresh Fruit Display w/Cookies & Brownies
Warm Rolls & Butter
Coffee, Tea, Ice Tea & Lemonade $15.95 p/p + Crabs

Add Steamed Clams and Peel & Eat Shrimp $4.95 p/p

John Penrose Virden Retreat Center
*A 20% Gratuity will be added to all food and beverage
Lighthouse Dinner Buffet

Tuscan Chicken Roulade
Grilled London Broil with Mushroom Demi Glaze
Eastern Shore Oven Fried Chicken
Chicken with Mushrooms, Prosciutto & Peas
Tender Sliced Roast Beef with Au Jus
Beef Tips with Mushrooms and Cabernet Demi Glaze
Herb Garlic Roasted Slice Pork Loin with Sauce Robert
Oriental Seafood Stir Fry with Rice
Oven Poached Salmon with Plum Ginger Sesame Glaze
Stuffed Flounder Florentine w/Spinach & Parmesan
Chesapeake Style Seafood Newburg
Spicy Gulf Shrimp Creole with Cajun Style Dirty Rice
Broiled Tilapia Provencal w/Tomatoes, Leeks & Olives
Grilled Pork Chops with a Bourbon Glaze
Virden Pasta Selections:
   Stuffed Shells, Wild Mushroom Ravioli, Vegetable or Meat Lasagna,
   Penne Pasta with Broccoli & Grilled Chicken, Mediterranean Bowtie Pasta with
   Asparagus & Roasted Red Peppers
Jumbo Lump Crab Cake  
   add: $6.95 p/p

Choice of Two:  
   $18.95
Choice of Three:  
   $21.50

Complimenting your Entrée Choices:
A Crisp Garden Salad, Our Chef’s Selected Starch & Steamed Vegetable Medley,
Relishes, Rolls & Butter,
Coffee, Tea, Ice Tea & A Decadent Dessert Selection

John Penrose Virden Retreat Center

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Virden Signature Selections

The Following Plated Dinners are served with: Soup Du Jour or Seasonal Fruit Medley, Garden Salad, An Appropriate Starch and Vegetable (Unless Noted**), Rolls & Butter, Coffee, Tea, Ice Tea and a Special Dessert Selection.

- Grilled Marinated London Broil with mushroom demiglace $19.95
- Herb Crusted Loin of Pork with a light Dijon cream $19.50
- Spicy Plum Glazed Oven Poached Salmon Filet $20.95
- Stuffed Chicken Breast w/Prosciutto & Fontina Cheese $20.95
- Chicken Tuscany
  - Breast of Chicken Stuffed w/Spinach, Roasted Red Pepper, & Bleu Cheese $20.95
- Oven Roasted Prime Rib of Beef au Jus $23.95
- 8 oz. Filet Mignon
  - Grilled to perfection and served on Toast Points $25.95
- Broiled Jumbo Lump Crab Cakes – with Sauce Remoulade $25.95
- Crab Imperial & Petite Filet Mignon
  - Served with sauce Béarnaise $27.95
- **Wild Mushroom Ravioli
  - topped with Roasted Red Pepper Alfredo Sauce $18.95
- **Bowtie Pasta with Grilled Chicken, Artichokes & Sundried Tomatoes $18.95
- **Penne Pasta with Fresh Asparagus, Roasted Red Pepper & Gulf Shrimp
  - in a Lemony White Wine Butter Sauce $20.95

* A 20% Gratuity will be added to all food and beverage
**Virden Classics**

The Following Dinners are served with: Soup Du Jour or Salad, Appropriately Selected Starch and Vegetable (Except Where Noted**), Rolls & Butter, Coffee, Tea, Ice Tea and A Special Dessert Selection.

- **Top Round of Roast Beef** with Cabernet Demi-Glace $17.50
- **Catch of the Day** $17.95
- **One-Half Herb Roasted Chicken** $16.95
- **Chicken Marsala** $17.95
- **Delaware Surf & Turf**
  - (Lemon Herb Chicken Breast & A Lump Crab Cake) $21.95
- **Oriental Shrimp & Scallop Stir Fry** with Steam Rice $17.50
- **Sliced Roast Port Loin** $18.95

**Virden Home Style Selections**

The Following Dinners and Served with: Soup Du Jour or Salad, Appropriate Starch and Vegetable (Except Where Noted**), Coffee, Tea, Ice Tea, Rolls & Butter and a Dessert Selection.

- **Eastern Shore Fried Chicken** (2 pcs.) $15.50
- **Roast Turkey** with Herb Stuffing and Cranberry Sauce $14.95
- **Home Style Meatloaf** $14.95
- **Hearty Beef Stew** over Herb Buttered Noodles $12.95
- **Pasta Selections:**
  - Spaghetti & Meatballs $10.95
  - Pasta Primavera $10.95
  - Stuffed Shells w/Meatballs or Italian Sausage $11.95
  - Vegetable or Meat Lasagna w/Meatballs or Italian Sausage $12.95

*John Penrose Virden Retreat Center*
*A 20% Gratuity will be added to all food and beverage*
### A'la Carte Hot Hors D'oeuvres

Per 50 pieces

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spicy Bourbon Meatballs</td>
<td>$65.00</td>
</tr>
<tr>
<td>Mushroom Crustini</td>
<td>$70.00</td>
</tr>
<tr>
<td>Chicken &amp; Pineapple Brochettes</td>
<td>$85.00</td>
</tr>
<tr>
<td>Scallops Wrapped in Bacon</td>
<td>$90.00</td>
</tr>
<tr>
<td>Glazed Wings</td>
<td>$75.00</td>
</tr>
<tr>
<td>Chicken Tenders with Honey Horseradish or BBQ Sauce</td>
<td>$70.00</td>
</tr>
<tr>
<td>Mini Chesapeake Crab Cakes</td>
<td>$95.00</td>
</tr>
<tr>
<td>Asian Spring Roll</td>
<td>$75.00</td>
</tr>
<tr>
<td>Coconut Shrimp with Pineapple Orange Salsa</td>
<td>$85.00</td>
</tr>
<tr>
<td>Mini Quiche Assortment</td>
<td>$75.00</td>
</tr>
<tr>
<td>Tex Mex Quesadillas</td>
<td>$80.00</td>
</tr>
<tr>
<td>Broccoli &amp; Cheese Puffs</td>
<td>$65.00</td>
</tr>
<tr>
<td>Stuffed Mushrooms with Sausage &amp; Cornbread or Crab Imperial</td>
<td>$75.00</td>
</tr>
<tr>
<td>Spanikopita</td>
<td>$80.00</td>
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<tr>
<td>Baked Brie En Croute w/Raspberry Melba</td>
<td>$60.00</td>
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<tr>
<td>Baked Crab Spread with Toasted French Bread</td>
<td>$90.00</td>
</tr>
<tr>
<td>Oriental Pot Stickers</td>
<td>$80.00</td>
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<tr>
<td>Mozzarella Cheese Sticks</td>
<td>$80.00</td>
</tr>
</tbody>
</table>

### A'la Carte Cold Hors D'oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Tea Sandwiches &amp; Pinwheel Wraps</td>
<td>50 pcs</td>
</tr>
<tr>
<td>Antipasti Skewers</td>
<td>50 pcs</td>
</tr>
<tr>
<td>Fresh Fruit &amp; Cheese Display</td>
<td>small $75.00</td>
</tr>
<tr>
<td>Imported Cheese &amp; Sausage Display</td>
<td>small $75.00</td>
</tr>
<tr>
<td>Tenderloin Canapés</td>
<td>50 pcs</td>
</tr>
<tr>
<td>Fresh Vegetable Crudité with Dip</td>
<td>small $50.00</td>
</tr>
<tr>
<td>Shrimp or Crab Mousse</td>
<td>%50.00</td>
</tr>
<tr>
<td>Deviled Eggs</td>
<td>50 pcs</td>
</tr>
<tr>
<td>Assorted Salad Puffs</td>
<td>50 pcs</td>
</tr>
<tr>
<td>Belgium Endive w/Seafood Stuffing</td>
<td>50 pcs</td>
</tr>
<tr>
<td>Assortment of Three Dips or Spreads</td>
<td>50 pcs</td>
</tr>
<tr>
<td>With Assorted Breads &amp; Crackers</td>
<td></td>
</tr>
<tr>
<td>Bruschetta Roma w/Toasted Crustini: Traditional Tomato</td>
<td>100 pcs</td>
</tr>
<tr>
<td>Jumbo Shrimp Cocktail</td>
<td>100 pcs</td>
</tr>
</tbody>
</table>
Full Service Cocktail Buffet Menu
Minimum of 35 People Price Includes Waitstaff and Unlimited Supply
Of Hors D’oeuvres for 2 Hours
Includes Fresh Vegetable Crudités & Fruit and Cheese Display

Please Select Seven Items $ 18.95

Cold Selections
Tenderloin Canapés
Shrimp or Crab Mousse
Stuffed Belgian Endive with Seafood Salad
Assorted Tea Sandwiches & Pinwheel Wraps
Seafood or Tomato Bruschetta with Toasted Crustini
Asparagus Wrapped Prosciutto
Assorted Salad Puffs
International Trio of Dips: Hummus, Guacamole & Spinach Artichoke
European Deli Tray: Selection of Pepperoni, Salami, Sausages and Cheese
Served with a Honey Mustard Spread, Accompanied by an Imported Olive Salad
Smoked Salmon Display w/Additional Accompaniments

Hot Selections
Spicy Bourbon Meatballs
Baked Crab Spread with French Bread Rounds
Cocktail Franks in Puff Pastry
Miniature Vegetable Egg Rolls
Mini Chicken Cordon Bleu
Baked Brie en Croute
Scallops Wrapped in Bacon
Chicken & Pineapple Brochettes
Beef Teriyaki Brochettes
Coconut Shrimp with Pineapple Orange Salsa
Broccoli Cheese Puffs

Add a Carving Station & Dessert/Coffee Station $ 29.95 per person
Add a Jumbo Shrimp Display 100 pcs. $225.00

John Penrose Virden Retreat Center

* A 20% Gratuity will be added to all food and beverage
ACTIONS STATIONS
Prices per person when in addition to a menu item such as the Cocktail Buffet

**Station Attendant Fee $35.00 per station

CARVING: Honey Glazed Virginia Baked Ham, Roast Turkey Brest, Herb Roasted Pork Loin or Top Round of Roast Beef au jus Served with Appropriate Sauces, Condiments & Silver Dollar Rolls $ 5.95

PASTA: Choice of Two Pastas: Linguine, Penne, Farfalle or Tortellini Choice of Two Sauces: Marinara, Pesto, Alfredo, Sundried Tomato, or White Clam Includes Option of adding Chicken or Baby Shrimp to One Sauce with Warm Garlic & Parmesan Cheese Breadsticks $4.95

JUMBO COCKTAIL SHRIMP STATION 100 pcs. $225.00

CAESAR SALAD: Crisp Romaine Lettuce, Parmesan Cheese, Anchovies, Croutons and Dressing $ 3.95

MEXICAN: Quesadillas & Tacos (Chicken or Beef), Shredded Lettuce, Diced Tomatoes & Black Olives, Shredded Cheese, Sour Cream & Salsa $ 4.95

DESSERT: A Delectable Selection of Desserts to Include: Petit-fours, Cream Puffs, Mini Éclairs and Mini Cheese Cakes with Toppings $ 5.50 With International Coffee Station: $ 6.95 Including: Flavored Coffees & Teas with Shaved Chocolate, Whipped Cream and Cinnamon Sticks

Action Stations without Additional Menu Items
Minimum of 35 People - 1 ½ hours ~ Includes: Coffee, Decaf & Hot Tea

Three Stations: $ 19.95
Four Stations: $ 24.95

John Penrose Virden Retreat Center
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Alcoholic Beverage Selections

Open Bar: Includes a selection of Premium and Call brand liquors, Domestic & Imported Beers, Virden Selected Chardonnay, White Zinfandel & Cabernet or Merlot Wines, Assorted Soft Drinks, Juices, Mixers & Condiments.

First Hour per person: $ 10.00
Each Addition Hour per person: $ 5.00

Consumption Bar: Includes all of the above billed to you based on your Guest’s Consumption.

Cash Bar: Includes all of the above and billed to your Guests on a cash and carry basis.

Mixed Drinks:
- Call: $4.00
- Premium: $4.50
- Rocks: $5.00

Beers:
- Domestic: $3.00
- Premium: $4.00

Wine:
- By the glass: $3.50
- By the Bottle $ 25.00

Sodas and Juices:
- Glass: $1.50
- Bartender Fee: $25.00 per hour Minimum 2 hours

Punch Bowl: Fresh Fruit Juices and Fruit Slices

Non Alcoholic: per gallon $ 25.00
Alcoholic: per gallon $ 50.00

*Punch Fountain available at an additional charge

John Penrose Virden Retreat Center
*A 20% Gratuity will be added to all food and beverage
Virden Retreat Center  
Lewes, Delaware

It is our pleasure to assist you with your Corporate and Social Event planning. Please contact The Conference Manager or Special Event Coordinator. We will make every effort to accommodate your special requests.

Please Note:

* A 20% gratuity will be added to all food and beverage
* Prices listed are designed for Corporate Functions
* A 10 - 15% surcharge may be added to Social Functions to cover additional service requirements
* Prices based on current cost information available at time of printing
  * Prices subject to change

Thank you for Choosing Virden Center  
We appreciate your business