

GROUP MENUS 2011-2012



1296 Clifton Inn Drive
Charlottesville, Virginia 22911
434.971.1800 FAX 434.971.7098
www.thecliftoninn.com

Buffet Breakfast Selections

Clifton Continental

Freshly Baked Danish, Croissant, Muffins and Bagels
Preserves, Sweet Butter and
Whipped Cream Cheese
Seasonal Fruits and Berries
Regular and Decaffeinated Coffee
Selection of Hot Teas
Fresh Squeezed Orange, Apple and
Cranberry Juices
\$17.00 per person
20% Gratuity and 9% Tax are additional

The Inn Buffet

Yogurt and Homemade Granola Parfaits
Selection of Cereals with Skim, 2% and Whole Milk
Freshly Baked Danish, Croissant, Muffins and Bagels
Preserves, Sweet Butter and
Whipped Cream Cheese
Seasonal Fruits and Berries
Regular and Decaffeinated Coffee
Selection of Hot Teas
Fresh Squeezed Orange, Apple and
Cranberry Juices
\$20.00 per person
20% Gratuity and 9% Tax are additional

Country House Buffet

Herb Scrambled Eggs
Smithfield Ham
Applewood Smoked Bacon
Idaho Potato Hash
Buttermilk Biscuits and Surry Sausage Gravy
Freshly Baked Danish, Croissant,
Muffins and Bagels
Preserves, Sweet Butter and
Whipped Cream Cheese
Seasonal Fruits and Berries
Regular and Decaffeinated Coffee
Selection of Hot Teas
Fresh Squeezed Orange, Apple and Cranberry
Juices
\$27.00 per person
20% Gratuity and 9% Tax are additional

Enhance Your Morning

These selections may be added to any buffet:

Bagel Bar

Includes a Selection of Toasted Bagels served with
Smoked Salmon, Capers, Bermuda Red Onion,
Tomato,
Assorted Flavored Cream Cheeses, and Fruit
Preserves
\$11.75 per person

Buttermilk Biscuits and Surry Sausage Gravy
\$6.00 per person

Eggs Benedict

Poached Eggs and Canadian Bacon on Toasted
English Muffin with Hollandaise Sauce
\$9.25 per person

Eggs Chesapeake

Poached Eggs and a Maryland Style Crab Cake on
Toasted English Muffin with Hollandaise
\$11.75 per person

Classic Quiche Lorraine with Applewood Smoked
Bacon and Gruyere Cheese
\$8.25 per person

Buttermilk Pancakes with Fresh Berries and Vermont
Maple Syrup
\$5.75 per person

Old-Fashioned Irish Oatmeal with Brown Sugar and
Cream
\$4.25 per person
20% Gratuity and 9% Tax are Additional

Plated Breakfast

All plated breakfasts include:

- Applewood Smoked Bacon, and Maple Cane Sausage
- Regular and Decaffeinated Coffee
- Selection of Hot Teas
- Fresh Squeezed Orange, Apple and Cranberry Juices

Select Two Entrees:

**Please note that groups of 50 or more will need to select one entrée in advance

Fresh Seasonal Fruits served with Yogurt and Homemade Almond Granola Parfait

Warm Crepes Served with Fresh Berries and Citrus Mascarpone Cheese

Classic Quiche Lorraine with Idaho Potato Hash

Poached Eggs served on toasted English Muffin, with Sautéed Spinach, Tomatoes, and Hollandaise

Frittata of Smithfield Ham, Scallions, and Cheddar, served with Idaho Potato Hash

Cinnamon Brioche French Toast with Local Apple Butter and Virginia Maple Syrup

Bacon and Cheddar Scrambled Eggs
With Idaho Potato Hash and Whole Wheat Toast

Lemon Ricotta Pancakes with Warm Blueberry Compote

Buttermilk Pancakes with Fresh Berries and Virginia Maple Syrup

Wild Mushroom and Goat Cheese Omelet
with Roasted Tomato

\$20.75 per person
20% Gratuity and 9% Tax are additional

Plated Brunch

Select One:

Potato and Leek Soup with Applewood Smoked Bacon

Buckwheat Crepe with Smoked Salmon, Whipped Boursin, Capers and Red Onion

Salad of Local Greens, Grilled Asparagus, Lemon Vinaigrette and House made Ricotta

Sunny Side Up Eggs over Toasted Brioche with Virginia Ham and Creamed Leeks

Select Two:

**Please note that groups larger than 50 guests will need to select one entrée in advance

Pan Seared Salmon with Israeli Couscous and Arugula Purée

Oven Roasted Chicken Breast with Wild Mushrooms, Roasted Potato and Herb Pan Gravy

Grilled Pork Tenderloin with Potato Salad and Warm Apple Vinaigrette

House Made Tofu with Seasonal Vegetables and Quinoa

Select One:

Milk Chocolate Panna Cotta with Fresh Strawberries

Virginia Apple and Pear Crumble with Caramel Ice Cream

Pineapple Tart Tatin with Vanilla Bean Whipped Cream

Chocolate hazelnut Flourless Cake with Fresh Raspberries

\$38.00 per person
20% Gratuity and 9% Sales Tax are Additional

Buffet Brunch

*20 Guest Minimum

Chardonnay and Dill Poached Salmon, Lemon
Crème Fraîche

Clam Chowder with Oyster Crackers

Smithfield Ham, Cheddar and Scallion Frittata

Brioche French Toast, Roasted Apples and Virginia
Maple Syrup

Herb Roasted Red Bliss Potatoes

Roasted Farmer's Market Vegetables

Maple Cane Sausage, and Applewood Smoked
Bacon

Fresh Buttermilk Biscuits and Sweet Butter

Pastry Chef's Selection of Miniature Desserts

Regular and Decaffeinated Coffee

Selection of Hot Teas

Fresh Squeezed Orange, Apple and Cranberry
Juices

\$36.50 per person

20% Gratuity and 9% Sales Tax are Additional

Take a Break

Bagel Bar

Selection of Bagels

Sliced Virginia Ham, Smoked Salmon, Caper,
Shaved Cucumber, Bermuda Red Onion, Sliced
Tomato, Assorted Flavored Cream Cheeses, Fruit
Preserves

The Healthy Choice

Yogurt and Almond Granola Parfaits

Sour Cream Banana Bread

Sliced Fruit and Berries

Banana-Berry Smoothies

Wake Up!

Espresso-Chocolate Chip Cookies

Cherry Biscotti

Dark Roasted Coffee

Assorted Coffee Flavorings

Cappuccino and Espresso

Let's Play Ball

Soft Pretzels with Mustard

Homemade Cracker Jacks

Virginia Peanuts

Candy Bars

Clifton Cookies and Milk

Assorted Fresh Baked Cookies with

Whole, 2%, Skim and Chocolate Milk

Chips and Dips

Kettle Chips and Sour Cream Onion Dip

Tortilla Chips with Salsa Fresca

Hard Pretzels with Grainy Mustard

Petite Sandwiches

Peanut Butter and Jelly Sandwiches on Brioche

Cucumber and Cream Cheese on Whole Wheat

Ham and Swiss with Honey Mustard on Country

White

Stay Warm (perfect for a Winter Day)

Belgian Hot Chocolate, Homemade Marshmallows,
and Peppermint Candy Stirrers

Select Any Break

\$12.00 per person

20% Gratuity and 9% Sales Tax are Additional

Afternoon Tea

Variety of Tea Sandwiches
Fresh Baked Oatmeal Scones with Lemon Curd,
Fresh Berries and Tea Bread
Fruit Tarts
Selection of Hot Teas with Honey and Lemon

\$25.00 per person
20% Gratuity and 9% Sales Tax are Additional

Beverage Service

One Hour Beverage Service	\$3.00
Half Day Beverage Service	\$10.00
Full Day Beverage Service	\$19.00

All Beverage Stations Include:
Regular and Decaffeinated Coffee, Selection of
Hot Teas, Regular and Diet Soft Drinks, Still and
Sparkling Water

20% Gratuity and 9% Sales Tax are Additional

Plated Lunch

Select One:

Creamy Oyster Chowder with Savory Crackers

Tomato and Cucumber Gazpacho
With Lump Crab and Avocado

Butter Lettuce with Crumbled Feta, Red Onion Rings
Dijon Mustard Dressing and Grape Tomatoes

Warm Salad of Grilled Asparagus and Arugula with
Shaved Ricotta Salata and Balsamic Vinaigrette

House Smoked Trout, Marinated Cucumbers
Warm Potato Rosti, Horseradish Crème Fraiche

Classic Caesar Salad with Brioche Croutons
And Pecorino Romano

Iceberg Wedge with Smoked Bacon, Roasted
Tomatoes and Blue Cheese Dressing

Select Two:

**Please note that groups larger than 50 guests will
need to select one entrée in advance

Grilled Flank Steak with Sesame Ginger Cream and
Warm Potato Salad

Braised Chicken Breast with Spinach
Roasted Fingerling Potatoes, Herb Pan Gravy

BBQ Carolina Shrimp with Creamy Grits and
Asparagus

Raviolis of Local Goat Cheese, Crispy Shiitake and
Red Wine

Jumbo Lump Crab Cake with Marinated Sweet
Peppers, Pickled Cucumbers and Lemon Butter
Sauce

Select One:

Apple Crisp with Vanilla Bean Whipped Cream

Sticky Toffee Pudding with Pecan Ice Cream

Mascarpone Bavarian with Carrot Cake

Espresso Panna Cotta with Milk Chocolate Fudge
Brownie

\$32.50 per person
20% Gratuity and 9% Sales Tax are Additional

Hot Lunch Buffet

* 12 guest minimum

Seasonal Soup of the Day

Beef Tenderloin and Crimini Mushroom Stew with
Buttered Egg Noodles

Sesame-Ginger Marinated Chicken Breast
Vegetable Fried Rice

Balsamic Grilled Vegetables with Three Onion Sage
Dip

Clifton Cobb Salad:
Iceberg Lettuce, Crisp Bacon, Crumbled Maytag
Blue Cheese, Cucumber, Tomatoes, Eggs, Creamy
Ranch Dressing, White Balsamic Vinaigrette

Horseradish Potato Salad

Fresh Breads

Pastry Chef's Selection of Miniature desserts

\$34.50 per person
20% Gratuity and 9% Sales Tax are Additional

Box Lunches

Perfect for a picnic by our lake or for
an off-property adventure

All Box Lunches include:

Pasta Salad, Whole Fruit, Rte 11 Potato Chips,
Clifton Cookie and Soda or Water

Applewood Smoked Bacon, Crisp Bibb Lettuce and
Roma Tomato on Croissant with Herb Mayonnaise

House Baked Ham and Provolone on Kaiser with
Whole Grain Mustard

Smoked Turkey on Brioche with Sweet Mustard,
White Cheddar, Lettuce and Tomato

Albacore Tuna Salad with Crisp Lettuce and Ripe
Tomato on Whole Wheat Bread

Peanut Butter and Jelly on Fresh Sliced White Bread
(for the kid in all of us)

\$19.50 per lunch
20% Gratuity and 9% Sales Tax are Additional

Deli Buffet Lunch

* 12 guest minimum

Mixed Lettuces with Grape Tomatoes, Shaved
Cucumber, Crumbled Vermont Cheddar and White
Balsamic Vinaigrette

Classic Cole Slaw

Horseradish Potato Salad

Maple Glazed Smoked Turkey, Baked Smithfield
Ham, Roast Beef, and Pastrami

Clifton's Vinegar Chips with Blue Cheese Dressing

Fresh Baked Brioche Rolls

Aged Provolone, Swiss and Vermont Cheddar
Cheeses

Whole Grain and Honey Mustard, Mayonnaise

Pastry Chef's Selection of Miniature Desserts

\$30.50 per person
20% Gratuity and 9% Sales Tax are Additional

Passed Hors d' Oeuvres

Smoked Salmon Rilette
Horseradish Crème Fraîche, Yukon Potato Crisp

Select Two \$14.00 per person/per hour
(\$10.50 per person for each additional hour)

Baby Potatoes 'Soufflé' stuffed with Smoked Bacon,
Chives, and Parmesan

Select Four \$18.00 per person/per hour
(\$14.00 per person for each additional hour)

Pannisse
Chic Pea Flour "French Fries" served with
Red Pepper Aioli and Avocado

Select Six \$25.00 per person/per hour
(\$18 per person for each additional hour)

Maryland Jumbo Lump Crab Cake with
Old Bay Remoulade

20% Gratuity and 9% Sales Tax are Additional

Duck Confit Spring Rolls
Curry Aioli and Sweet Soy

Chilled Shrimp with Apples and Jalapenos on a
Spoon

Creamy Lump Crab Salad and
Crisp Potatoes

Cocktail Hour Enhancements

Poached and Chilled Jumbo Carolina Shrimp
Citrus Cocktail Sauce

Vegetable Crudités
Assorted Seasonal Vegetables with Hummus and
Buttermilk Herb Dressing

Virginia Ham and Pimento Cheese with Pickled
Sweet Onion and Arugula on Miniature Buttermilk
Biscuits

\$9.00 per person
20% Gratuity and 9% Sales Tax are Additional

Tempura Black Tiger Shrimp
Sweet and Sour Mustard

Cheese Display
Artisan Cheeses with Spiced Pecans, Red Grapes,
Water Crackers and Country Bread

Smoked Bacon Wrapped Dates
Stuffed with Maytag Blue Cheese

\$14.00 per person
20% Gratuity and 9% Sales Tax are Additional

Beef Tenderloin au Poivre
Romaine Crisp and Rosemary Mustard

Brioche Toast with Blue Cheese
And Sweet Pepper and Mint Chutney

Warm Brie Toast with Virginia Apple Butter

Smoke Salmon 'Bites' Filled with Goat Cheese and
Balsamic Roasted Red Onions Drizzled with Black
Olive Oil

Warm Gruyere Gougères

Plated Dinner

Appetizer

(Select one, or if you'd like an extra course, select two appetizer courses for an additional charge of \$14)

Russet Potato and Leek Soup
Crème Fraîche and Crispy Prosciutto

Roasted Red Pepper Bisque
Petit Crab Cake and Oyster Crackers

Shellfish Bisque with Spicy Tempura Shrimp

Virginia Oyster Chowder with Smokey Bacon
And Savory Crackers

Jumbo Lump Crab Cake with Marinated
Cucumbers, Carrot Butter Sauce and Sweet
Roasted Peppers

Warm Chickpea Pancake, Avocado Salad,
Smoked Salmon, Goat Cheese, Black Olive Oil

Butter Lettuce, Feta, Red Onion Rings
Mustard Tarragon Dressing and Marinated Grape
Tomatoes

Romaine Hearts with Classic Caesar Dressing
Olive Oil Croutons and Parmigiano Reggiano

Buffalo Mozzarella with Basil,
Sweet Peppers, Shaved Prosciutto
Crostinis and Balsamic Vinaigrette

Seared Sea Scallops with Melted Leeks, Carrots and
Bacon

Crispy Sage Polenta, Caramelized Wild Mushrooms
Melted Fontina Cheese and Aged Balsamic

Three Cheese Raviolis with
Truffle Butter Sauce

Entrée

-For parties of 12-24 people please select three
entrees

-For parties of 25-50 peoples please select two
entrees

-For parties more than 50 people please select one
entree

Horseradish Crusted Atlantic Salmon, Wilted
Spinach, Parmesan Risotto, and Pinot Noir
Reduction

Pan Seared Red Snapper
Potato Puree, Sauce Vierge and Grilled Fennel

New York Strip
Stone Ground Grits, Roasted Mushrooms,
Slow Cooked Shallot and Red Wine Carrot
Reduction

Carved Beef Tenderloin
Potato Gratin, Sautéed Spinach and Herb Jus

Carved Beef Tenderloin and Grilled Shrimp
Chive Potato Puree, Asparagus, Béarnaise Sauce

Maple Glazed Pork Tenderloin with
Soft Sage Polenta, Spinach, Apple Jus

Herb Roasted Free Range Chicken Breast
Portobello Mushroom Risotto, Spinach
And Chicken Jus

Rosemary Roasted Lamb Loin with
French Lentils and Ratatouille

House Made Tofu with Seasonal Vegetables and
Quinoa

Plated dinner continued...

Dessert (Select One)

Baileys Irish Cream Mousse with Milk Chocolate
Fudge Brownie

Crème Fraîche Panna Cotta with Passion Fruit
Gelée, Raspberries and Honey Meringue

Virginia Apple Cobbler with Caramel Ice Cream

Vanilla Bean Crème Brûlée on Top of Peanut Butter
Cookie with fresh Strawberry Compote

Orange Mascarpone Bavarian with Carrot Cake
and Sea salt Hazelnut Brittle

Cherry and Bittersweet Chocolate Marquis with
Valrhona Chocolate Cake

Banana Mousse with Milk Chocolate Macadamian
Nut Blondie and Chocolate Sorbet

Sticky Toffee Pudding with Warm Toffee Sauce,
and Pecan Ice Cream

Roasted Pear Cake with White Chocolate Ginger
Ice cream and Almond Streusel

Cinnamon Sugar Donuts
with Blood Orange Caramel
and Creamsicle Ice Cream

\$70.00 per person

20% Gratuity and 9% Sales Tax are Additional

Family Style Dinner

*12 guest minimum

Select Two:

Buffalo Mozzarella, Marinated Sweet Peppers
Basil and Cherry Tomatoes

Garden Arugula with House Made Ricotta, Pears
And Lemon Shallot Dressing

Bruschetta with Sweet Onions, Gorgonzola, and
Oven Roasted Tomatoes

Roasted Beets with Crumbled Goat Cheese,
Toasted Walnuts, Tangerine Oil and Aged Balsamic

Balsamic Grilled Vegetables with Three Onion Sage
Spread, Shaved Parmigiano Reggiano

Organic Lettuces with Feta, Black Olives and
Soft Herb Vinaigrette

Select Three:

House Made Tofu with Seasonal Vegetables and
Quinoa

Braised Beef Short Rib with Stone Ground Grits and
Roasted Onions

Grilled Angus Strip loin with Caramelized Wild
Mushrooms

Asparagus and Parmigiano Risotto

Goat Cheese Tortellini with San Marzano Tomato
Sauce

Fennel Rubbed Slow Roasted Chicken with
Arugula and Roasted Lemon

Roasted Fingerling Potatoes with Olive Oil, Sea Salt,
and Thyme

Grilled Carolina Shrimp with Apples and Jalapenos

Seared Sea Scallops with Melted Leeks, Carrots and
Bacon

Roasted Lamb Chops with Rosemary-Cannellini
Bean Stew

Dessert – Chef's Selection of Miniature Pastries

\$68.00 per person

20% Gratuity and 9% Sales Tax are Additional

Clifton Dinner Buffet

* 12 guest minimum

Seasonal Soup of the Day

Oven Roasted Prime Rib
Béarnaise Sauce and Horseradish Cream

Cider and Rosemary Marinated Pork Tenderloin
Creamy Stone Ground Grits, Apple BBQ Sauce

Pan Fried Brook Trout with
Spinach and Lemon Balsamic Sauce

Spice Rubbed Slow Roasted Free Range Chicken
Breast

Parmesan-Rosemary Potato Gratin

Basmati Fried Rice

Sautéed Farmers Market Vegetables

Fresh Homemade Breads

Vanilla Bean Crème Brûlée on top of Brown Sugar
Cookie with Fresh Berries

Peanut Butter Mousse with Valrhona Chocolate
Cake, Whipped Ganache and Peanut Feuilletine
Crunch

Strawberry Shortcake with Sweetened Whipped
Cream

Two Entrees~ \$54.50 per person

Three Entrees~ \$62.50 per person

20% Gratuity and 9% Sales Tax are Additional

Backyard Buffet Dinner

*12 guest minimum

BBQ Baby Back Ribs with Bourbon Glaze

Grilled Carolina Shrimp with Roasted Garlic-Herb Butter

Clifton's Famous Buttermilk Fried Chicken

Marinated and Grilled Flank Steak

Baked White Cheddar Macaroni and Cheese

Creamy Clifton Inn Cole Slaw

Mixed Lettuces with Tomatoes, Cucumbers and Assorted Dressings

Grilled Vegetables with Three Onion Sage Dip

Fresh Baked Cornbread with Butter

Virginia Apple Pie with Sweetened Whipped Cream

Fresh Strawberry Shortcake with White Chocolate Mousse

\$58.00 per person

20% Gratuity and 9% Sales Tax are Additional

'Themed' Family Style or Buffet Dinners

*12 guest minimum

Classic Lobster and Shrimp Boil

2# Boiled Maine Lobster

Warm Drawn Butter

Peel and Eat Shrimp with Condiments

Corn on the Cob with Truffle Butter

Zesty Potato Salad

Clifton's Deviled Organic Eggs

Organic Lettuces with Assorted Dressings

Soft Sesame Rolls with Honey Butter

Classic Cheesecake with Blueberry Compote

\$62.00 per person

20% Gratuity and 9% Sales Tax are Additional

New Orleans Style Dinner

Spicy or Mild Boiled Crawfish (in season only)

Hearts of Romaine Salad with Brioche Croutons, and Creamy Black Pepper Dressing

Lump Crab Etouffée with Dirty Rice

Andouille Sausage Gumbo

Spiced Shrimp with Tasso Grits

Fresh Corn Hushpuppies

Beignets with Warm Caramel Sauce

Bourbon Pecan Pie with Chocolate Glacage

\$58.00 per person

20% Gratuity and 9% Sales Tax are Additional

Southwestern Style Dinner

Build Your Own Fajitas:

Tortillas, Avocado, Grilled Chicken and Skirt Steak
Salsas, Black Bean and Corn Relish, Cilantro and Lime

Garlic and Cumin Grilled Shrimp with Chipotle Béarnaise

Slow Cooked Beans with Queso Fresco

Southwestern BBQ Brisket with Ancho Chili Sauce

Refried Basmati Rice

Jalapeno Cornbread with Honey Butter

Strawberry Margarita Pie

Dulce de Leche Cheesecake

\$56.00 per person

20% Gratuity and 9% Sales Tax are Additional

Food Stations

*50 guest minimum

Select Three:

Mashed Potato Bar

Buttery Mashed Potatoes in a Martini Glass with a Selection of Condiments. Includes: Sour Cream, Butter, Chives, Bacon, Caramelized Onions, and Parmesan Cheese

Grilled Vegetables

Leeks, Asparagus, Red Onion, Fennel, Eggplant, Zucchini and Sweet Peppers, with Balsamic Dressing and Sage Dip

Pasta Station

Penne Pasta and Cheese Tortellini Tossed with San Marzano Tomato or Creamy Alfredo Sauces

Artisan Cheeses and Vegetable Crudité

With Candied Pecans, Grapes, Water Crackers and Country Bread

Classic Caesar Salad

Romaine Hearts, Creamy Caesar Dressing, Shaved Asiago Cheese, with Garlic Croutons
Add Grilled Chicken for \$3.00 per person supplement
Add Grilled Shrimp for \$4.00 per person supplement

Organic Arugula Salad

Lemon Vinaigrette, Roasted Corn and Baby Tomatoes with Shaved Ricotta Salata

Risotto Station

Creamy Rice Finished with Parmesan and Butter
Add Lobster \$7.00 per person supplement
Add Wild Mushrooms \$4.00 per person supplement

American Oyster Bar

Traditional Garnishes and Condiments

Southern Style Dinner

Buttermilk Fried Chicken
Smoked Pork Shoulder with BBQ Sauce
Shrimp and Grits
Yukon Gold Whipped Potatoes
White Cheddar Mac and Cheese
Bacon and Onion Braised Green Beans
Tangy Cole Slaw
Sweet and Sour Cucumbers
Fried Green Tomatoes with Pimento Cheese
Warm Cornbread and Biscuits
Apple Crumb Pie with Sweetened Whipped Cream
Bourbon Pecan Pie

\$58.00 per person

20% Gratuity and 9% Sales Tax are Additional

Food Stations Continued...

Select Three:

Jumbo Lump Crab Cake
Dijon Crème Fraiche and Sweet Peppers

Chilled Lime and Garlic Grilled Shrimp
with Fennel Aioli

Roasted Atlantic Salmon
with Rosti Potato, Spinach and Black Olive Oil

BBQ White Shrimp with Creamy Stone Ground Grits

Grilled Pork Loin with Spinach, Sweet Onions and
Warm Apple Chutney

Peppered Filet of Beef
Carved Black Pepper Encrusted Beef Tenderloin
Served with Horseradish Cream and Béarnaise
Sauce

Duo of Pulled Pork Shoulder and BBQ Ribs
Mini Brioche Buns and Creamy Cole Slaw

Smoked and Braised Beef Short Ribs
With Soft Fontina Polenta

Spice Rubbed Slow Roasted Free Range Chicken
Breast with Potato Purée and Herb Jus

Herb Crusted Lamb Chops with Red Pepper and
Mint Salad

Also Includes:

Selection of Homemade Breads and Rolls
Selection of Miniature Pastries

\$75.00 per person for Two Hour Service
20% Gratuity and 9% Sales Tax are Additional

Escape to the Pool

*12 guest minimum

Angus Beef Hamburgers with Traditional Fixings

All Beef Frankfurters with Traditional Fixings

Red Bliss Potato Salad

Smoked Pork BBQ with Cole Slaw

Mixed Lettuces with Assorted Dressing

Clifton's Famous Tangy Macaroni Salad

Fresh Melon

Clifton Corn Bread

Apple Crumb Pie

\$38.50 per person

20% Gratuity and 9% Sales Tax are Additional

Dessert Buffet

* 12 guest minimum

Mini Key Lime Pie with Honey Meringue

Vanilla Bean Crème Brûlée on Top of Chocolate
Chip Cookie

Apple Crisp with Whipped Cream

Chocolate Cupcakes with Coffee Buttercream

\$16.50 per person

20% Gratuity and 9% Sales Tax are Additional

Late Night Menu

Savory

Select one:

Classic Grilled Cheese

American, Cheddar, or Gruyere Cheese
on Pain de Mie

Pomme Frites

Served in Paper Cones with
Truffled Ranch, Tomato Aioli, and Sweet Mustard

Sliders

Mini Black Angus Burgers on Brioche Bun
White Cheddar and Roma Tomato with Clifton
Special Sauce

Kabobs

Marinated Chicken and Beef Tenderloin
Served on Wooden Platters with Mint Yogurt Sauce

Lobster Knuckle Sandwiches with Dijon and
Tarragon on a Mini Brioche Bun

Sweet

Select one:

Mini Root Beer Floats

Virginia Root Beer with Vanilla Bean Ice Cream

'Crunch and Munch'

Caramel Popcorn and Salted Virginia Peanuts

Chocolate Cupcakes with Grand Marnier
Buttercream

White Chocolate Mousse and Strawberry Compote
Parfait

\$16.00 per person

20% gratuity and 9% sales tax are additional

Cocktails on Consumption

Cocktails \$9

Beer \$5

House Wine \$36 per bottle

Mineral Water \$5

Soft Drink \$3.50

Juice \$4.50

Coffee \$4.50

Beer and Wine by the Hour

First Hour \$14.50 per person
Each Additional Hour \$9.25 per person

**includes house beer, house red and white wine and non-alcoholic beverages

Cocktails by the Hour

First Hour \$19.50 per person
Each Additional Hour \$11.25 per person

**includes house beer, house red and white wine, house liquors and non-alcoholic beverages

Other Add-ons

Martinis and Champagne Cocktails
Selections change seasonally

On Consumption \$11.00 each
By the Hour Add \$7.00 per person

Frozen Drinks
Daiquiris, Pina Coladas and Margarita

On Consumption \$12.00 each
By the Hour Add \$7.00 per person

Clifton Wedding Cakes

'Simply Clifton'
Buttery Vanilla Cake Filled with Creamy Lemon Curd, Lemon Mousse, and Fresh Raspberries.

'Savor'
Vanilla Cake Layered with Vanilla Bean Custard, Passion Fruit Curd, and Sliced Strawberries.

'Southern Belle'
Red Velvet Cake with White Chocolate Cream Cheese Mousse

'Be'
Buttermilk-Poppy Seed Cake with Lemon Curd, Honey-Orange Mousse, and Honey Poached Berries.

'Creamsicle'
Vanilla Butter Cake Soaked with a Light Citrus Syrup, a Layer of Orange Gelée, Orange Segments, and White Chocolate Custard.

'Refresh'
Dark Chocolate Cake, Layered with Chocolate-Mint Ganache, Chocolate-Mint Crunch, and White Chocolate Mousse.

'Play'
Moist, Dark Chocolate Cake, a Layer of White Chocolate-Peanut Crunch, and Dark Chocolate Mousse.

'Clifton Carrot'
Our Take on the Classic - This Cake is Filled with a Light Vanilla Bean-Cream Cheese Mousse and Roasted Piemontese Hazelnuts

'Celebrate'

Grand Marnier-Soaked Vanilla Cake Filled with Vanilla-Grand Marnier Custard, Dark Chocolate Ganache, and Fresh Strawberries.

'Indulge'

Moist, Dark Chocolate Cake Spread with Layers of Raspberry Preserves, Chocolate Ganache, and Chocolate Mousse.

'Jefferson'

Almond Butter Cake, Artisan Mascarpone, Vanilla Bean Custard, Local Orchard Peaches, and Blackberries (availability of local peaches is usually between mid-June through late August).

'Exotic'

Golden Coconut Cake, a Layer of Chocolate Ganache, Passion Fruit Cream, Creamy Coconut Custard and Fresh Mango.

'Harvest'

Golden Spice Cake Filled with Creamy Mascarpone Mousse, Maple Roasted Apples, and a Thin Layer of Almond Marzipan.

'Breathe'

Vanilla Butter Cake Soaked with Kahlua, Filled with Espresso Custard, Mascarpone, and a Layer of Chocolate-Coffee Bean Crunch.

Ingredients

Clifton Exclusively Uses Callebaut Chocolate from Belgium, Feuilletine (in the Crunch Layers), Dutch Processed Cocoa, Vanilla Beans from Madagascar, Virginia Maple Syrup, Local Fruits Whenever the Seasons allow, European Style Butter, Fresh Eggs, Brewed Espresso, Artisan Mascarpone from Wisconsin, Natural Extracts, and Fine Liqueurs.

Your Vision

All Flavor Suggestions, Ideas, and Pictures are Very Welcome. Cake Prices May Be Subject to Change Based on Your Personal Desires and Specifications.

Shapes

All Cakes Are Round, Unless Specified a Different Shape: Square, Rectangle, or Other Shapes, Are an Additional 50 Cents Per Person.

Alternating Tiers

If You Choose to Have Tiers with Alternating Flavors, There Is an Additional Charge of 75 Cents Per Person

Wedding Cake Finishing Touches

All Cakes Can Be Finished in the Following Styles:

Italian Buttercream

Boiled Sugar Syrup and Egg Whites Are Whipped to a Fluffy Italian Meringue, then Butter is Added and the Mixture is Whipped Until Smooth. This Frosting is Rich and Tastes Great. Italian Butter Cream is White, Though it Does Have the Slightest Hint of Color from the Butter.

Swiss Meringue

This Meringue is Simply Sugar and Egg Whites. It is Cooked Together, and then Whipped to Full Volume - This Frosting Stays Bright White. It Is Great for a Stucco, or Old-Fashioned Swirled Frosting Look. It Can Also be Lightly Torched to Give It a Bit of Color Dimension - This Looks Great with Bright Colored Fresh Flowers.

Rolled Fondant

This Sugar Mixture is Firm and can be Rolled and Molded Around a Cake to Yield a Smooth, Soft Look. Simple Decorations such as Fresh Flowers Work Well with Fondant. Fondant can be colored as well.

Charlotte

Although not the Typical Decoration, this is a Very Unique Way to Present Your Cake. Thin Sugar Dusted Ladyfingers Are Wrapped Around Each Tier, and a Wide Band of Ribbon (in Your Specific Color) Can Be Tied Around Each Layer. The Top of Each Tier Can Be Garnished with Berries, Crystallized Fruit, or Flowers.

Ganache

Hot Cream is Mixed into Dark Belgian Chocolate. Glazing a Cake with Ganache Gives a Very Dramatic and Different Look to the Traditional White Wedding Cake. This Looks Especially Nice with Touches of Gold Leaf and Bright Colored Flowers

Extra touches

Flowers

Fresh Flowers Can Be Provided by the Florist on the Day of Your Wedding. Our Pastry Chef Will Arrange Them on Your Cake Based on Your Specifications.

Ribbon

A Wide Band of Ribbon in Your Wedding Colors can be Placed Around the Base of Each Layer for a Dramatic Look.

Chocolate Wrap

White, Milk, or Dark Chocolate Can Be Wrapped Around Each Tier to Give a Ruffled Look, for a Small Additional Charge.

Crystallized Fruit

When in Season, Fruits like Cherries, Figs, Grapes, Plums, and Currants Can Be Dipped in Sugar, and Some Can Be Adorned with Bits of Gold Leaf for a Special Look.

Clifton Events

General Guidelines and Information

Beverages

All beverages are charged on consumption unless otherwise noted under the menu section.

Guarantee

All final guaranteed attendance counts are due 5 business days prior to your event. This number will be considered a "guarantee" and is not subject to reduction. You will be charged for the guarantee or the actual number of guests, whichever is larger. In the event that the final guaranteed attendance count is not received by the due date, the estimate attendance count stated in the contract or actual number of guests, whichever is higher, will be utilized and billed as the guaranteed count.

Split entrées

We will be happy to offer split entrées for a minimum of 50 guests (limited to 2 entrées) for an additional cost of \$5.00 per guest. A definite count of each entrée is due 5 business days prior to event. The client must provide entrée cards for their guests that signify the guest's choice of entrée. In addition to the choice of two entrées, a Vegetarian option is always available regardless of group size.

Food & Beverage Control

The hotel does not allow any food or beverage to be brought on property at any time with the exception of wedding cakes and wine. The hotel will assess a \$30.00 corkage fee per bottle of wine. There is a cake cutting fee of \$3.00 per person. In accordance with Virginia State Law, we will not serve alcohol to guests under the age of 21. Please note that a driver's license or passport with photo ID may be required of guests who wish to consume alcoholic beverages.

Dietary restrictions

Our Chef and his team can accommodate guests with any dietary restrictions, from food allergies to vegetarian or vegan preferences. Please provide us with details of any dietary restrictions at least 5 business days prior to your event.

Audio-Visual

Clifton has an in-house projector, screen, and sound system available for rental. All other audiovisual equipment and services can be provided from our preferred contracted audiovisual company. Any equipment rentals arranged by Clifton are subject to a 10% service fee.

Additional fees and charges

All food and beverage charges shall be subject to a 20% gratuity and 9% sales tax.

Payment

A deposit is required to confirm all events. A schedule of additional and final payments will be included in the letter of agreement. All events including those with direct billing privileges require a credit card on file to be secured. Any direct bill accounts are to be paid in full within thirty days of billing date.

Cancellation Policy

Upon signing your contract, the following cancellation policies apply:

- 9 months prior to arrival: 50% of advance deposit will be refunded
- 6-9 months prior to arrival: Full advance deposit is forfeited to Clifton
- 6 months- 90 days prior to arrival: Client responsible for 50% of estimated charges
- 0-90 days prior to arrival: Client responsible for full estimated charges

Although there is no guarantee, in the event of a cancellation Clifton will make every effort to resell the guestrooms and/or function space. You will remain responsible for any portion of the estimated costs that is not rebooked.