



VIRGINIA GOLD CUP MENU  
SATURDAY MAY 3, 2025

# STARTERS & PLATTERS (SERVES 15-20)

## COUNTRY HAM PLATTER | \$225

Buttermilk biscuits and sesame lavosh cracker served with shaved Edwards country ham, pimento cheese, pickled vegetables and red pepper jelly.

## CHARCUTERIE BOARD | \$225

Artisan collection of cured and dried meats, sliced cheeses, pickled vegetables, honey, and jam served with crostini.

## ARTISAN CHEESE PLATE | \$175

Selection of assorted domestic, local, and imported cheeses served with dried fruits and crackers.

## CLASSIC DEVILED EGGS | \$32 PER DOZEN

Tangy deviled egg filling, topped with cornichons, dusted with smoked paprika.

Alternative with Bacon & Pecans | \$40 Per Dozen

## MEDITERRANEAN MEZZE | \$155

Grilled pita triangles are served with seasonal vegetables, marinated olives, seasoned feta, hummus, and tzatziki dips.

## CRUDITÉ | \$95

Seasonal produce fresh from our farms are served with roasted garlic hummus.

## SALSA BAR | \$95

Hand-fried house tortilla chips are served with fresh pico de gallo, Greenleaf guacamole, black bean dip, and salsa verde.

## JUMBO SPICED SHRIMP | \$45 PER DOZEN

Served with traditional cocktail sauce.

## EASTERN SHORE CRAB DIP | \$195

Old Bay spiced lump crab meat folded into a creamy and sizzling dip. Served with garlic baguette toasts and crackers.

## PICNIC SKEWERS | \$165

Skewers of honey mustard chicken, rosemary herb beef, and dill salmon are served on a bed of baby greens with peppercorn ranch dipping sauce.

# SALADS & SIDES

## SUPERGREENS | \$6 PER PERSON

Kale, baby greens, and shaved Brussels sprouts salad topped with shaved radishes, carrots and toasted pepitas. Served with apple mustard vinaigrette.

## SLICED FRUIT DISPLAY | \$7 PER PERSON

Colorful and delicious selection of sliced melons, tropical fruits and berries.

## SUNDRIED TOMATO PESTO PASTA | \$6 PER PERSON

Penne pasta tossed with diced zucchini, yellow squash, basil, and parmesan with a sundried tomato pesto dressing.

## ICEBERG CRUNCH | \$6 PER PERSON

Chopped iceberg lettuce topped with sweet peas, shaved onions, feta, croutons and buttermilk ranch.

## CHIPOTLE POTATO SALAD | \$6 PER PERSON

Colorful and flavorful tri-color blend of potatoes in a zesty chipotle dressing with cilantro and chives.

## ELOTE | \$6 PER PERSON

Mexican grilled sweet corn salad topped with crema, tajin, smoked paprika, cotija, and cilantro.

# SANDWICHES

## **BRIOCHE BITES | \$45 PER DOZEN**

Petite cocktail sandwiches:

Roasted Turkey & Honey Mustard | Roast Beef & Horseradish | Smoked Ham & Red Pepper Jelly |

Vegetarian Grilled Asparagus & Goat Cheese

**Add Route 11 Chips & Fresh Baked Cookies**

**| \$5 PER PERSON ADDITIONAL**

## **SIGNATURE SANDWICHES | \$10 EACH**

Choice of:

Country Chicken Salad | Roasted Turkey & Gruyere | Italian Hero | Vegan Hummus Wrap

**Add Route 11 Chips & Fresh Baked Cookies**

**| \$5 PER PERSON ADDITIONAL**

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# ENTRÉE CENTERPIECES (SERVES 15-20)

## **BEEF TENDERLOIN DISPLAY | \$310**

Chef-carved and perfectly medium rare beef tenderloin is served with miniature knot brioche rolls, horseradish spread, grainy mustard, and garnished with grilled vegetables.

## **IVY CITY SMOKEHOUSE SMOKED SALMON | \$175**

Ivy City Smokehouse smoked salmon served with our house-made everything bagel spiced baguette points, whipped cream cheese, green onions, English cucumbers, lemon wedges, tomatoes, and red onions.

## **HONEY & CHILE GLAZED SIDE OF SALMON | \$210**

Featuring a sweet and spicy glaze, a full side of grilled salmon is served with watercress, miniature brioche rolls, spicy cucumber salsa, and napa cabbage slaw.

## **BBQ PORK SHOULDER | \$210**

Low and slow-cooked pork shoulder rubbed with brown sugar and BBQ spices then finished in a 500 degree oven for a sweet, sticky and crackling crust. Served with brioche rolls, picnic coleslaw and housemade pickles.

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# DESSERTS

## **FRESH BAKED COOKIES | \$42 PER DOZEN**

Chef's Assortment

## **CUPCAKES | \$60 PER DOZEN**

MINIMUM ONE DOZEN PER FLAVOR

Double Chocolate | Double Vanilla | Red Velvet with Cream Cheese Frosting

## **BROWNIES AND BARS | \$45 PER DOZEN**

Chef's Assortment

## **MINI PIES | \$70 PER DOZEN**

MINIMUM ONE DOZEN PER FLAVOR

VA Bourbon Pecan | Sweet Potato & Toasted Marshmallow | Strawberry Rhubarb | Lemon Meringue | Apple Crumb



# BAR & BEVERAGES

## FULL BAR

**\$42 per person**  
**5 hours service**  
**Bartender(s) required**

Includes Finlandia Vodka, Fords Gin, Old Forester Bourbon, Glen Dronach Single Malt Scotch, Diplomatico Rum, El Jimador Blanco Tequila, Vintage red, white & rose wines, sparkling wine, domestic and local craft beers & hard seltzers, spring & sparkling waters, Bloody Mary mix, ginger beer, orange, cranberry & grapefruit juices, tonic & club soda and soft drinks. Includes house made hibiscus berry mocktail.

## BEER & WINE BAR

**\$28 per person**  
**5 Hours service**  
**Bartender(s) required**

Vintage red, white & rose wines, sparkling wine, domestic and local craft beers & hard seltzers, spring & sparkling waters and soft drinks. Includes house made hibiscus berry mocktail.

All bar packages are based on the hours you want the bar available (minimum 5 hours). All alcohol must be served during those hours by our bartenders. At the conclusion of the event no alcohol can be served or left on-site.

## SOFT BEVERAGE SERVICE

**Waters \$3.50 ea**  
**Sodas \$2.50 ea**

Virginia Artesian Aluminum bottled waters & canned soft drinks or flavored LaCroix.

## PLEASE INQUIRE ABOUT ADDITIONAL SERVICE OPTIONS

Glam your tent up by adding speciality equipment, passed hors d'oeuvres, action stations and more.  
OR add on to your bar with Champagne Toasts, Mimosa or Bloody Mary bars or signature cocktails.

### DETAILS

Contact Michelle Pulliam [michelle@rootandstemdc.com](mailto:michelle@rootandstemdc.com)

All orders should be placed by Friday April 18th.

Members Hill & Rail Tent Event Require Staff and Subject to \$2,500 food & beverage minimum. Tailgate spaces subject to \$500 food & beverage minimum.

### ECO FRIENDLY DISPOSABLES

Compostable disposable plates, flatware and napkins will be added to each order at \$3 per person.  
All food will come on elegant white disposable or recyclable platters.

### STAFFING

Bartenders are required for all events with alcohol. Waiters are highly recommended for all events. Please inquire for pricing.  
Setup and breakdown added for all events. Tent Spaces on Members Hill and the Rail will require staffing.

### FINAL COUNTS

Guaranteed counts, staffing and menu selections are due by COB Friday April 18th. Additions after this time are subject to availability and will incur surcharge.

### DELIVERY & SETUP

We can deliver and setup at your tent. Delivery fee is \$100.

### EQUIPMENT

Tables & chairs are provided by the official VGCA rental company and all orders should be made directly through them.

### LINEN, FLORAL & ADD ONS

All orders for floral, linens and any other miscellaneous items must be final by Friday April 18th. Please ask for pricing.