

# Holiday Party Menu Lunch and Dinner

~ Your Own Event ~

## Family style service at long celebration tables

Please Choose Three Family Style Entrees for your party

– passed family style by your guests.

Please ask for Gluten Free and Vegetarian Options

### Appetizers - starters

- Farm Made Pimento Cheese with Anadama toast points
- Farm Baked Breads with Graves Mountain Apple Butter
- Composed Salad for Family Service

- **Roast Herbed Turkey** over traditional sage dressing - sliced, light and dark meat. Cranberries and Cranberry sauce, of course - with baked apples
- **Shrimp and Grits** (GF)- Sauteed shrimp laid over top of Wades Mill stone ground organic smoky grits.
- **Graves Skillet Fried Porkchop** - pork chops topped with a bourbon peach sauce under creamy grits topped with a smoky tomato compote.
- **Rose River Valley Pot Roast** (GF)- Slow cooked pot roast served with red bliss potatoes and carrots .
- **Smothered Chicken** (GF)– Seared, sliced roast chicken topped with a heaping spoon of sauteed mushroom and caramelized onions finished with a honey mustard sauce.
- **Rachel's Chicken Pot Pie** - Flaky pie crust stuffed with creamy chicken and vegetables.
- **Vegetable Lasagna** - layered fresh vegetables topped with homemade red sauce and a creamy ricotta herb cheese layered between pasta sheets topped with mozzarella cheese.
- **Winter Holidays Garden Quiche** (GF)- warm apple, caramelized onions and smooth brie cheese baked with a creamy egg and finished with a hot honey drizzle.

### OR

- **Roast Sliced Prime Rib** – with drizzled compound butter – add \$4 pp
- **Roast Filet of Beef** with Horseradish Whipped Cream & Cranberry add \$5 pp
- **Fried Battered Oysters** – add \$5 pp

### Vegetables and Sides That will come along Family

**Style:** Corn Pudding, Broccoli and Southern Traditional Green Bean casserole, more Grits and Cheesy Scalloped Potatoes

### Dessert Selection - presented to the table

Ginger Cookies, Baby Brownies, Apple Crisp

**\$32 pp, Youth 14 to 6 Yrs Half Price – 5 and Unders Free**

Including beverages, non-alcoholic

**Local Wines Beers and Spirits, additional**

**Plus Tax and 18% Gratuity**

**Planning & Reservations**  
missy.gravesmountainsales@gmail.com  
540 923 4231

205 Graves Mountain Lane. Syria VA



**Fireplaces Crackling  
Trees Sparkling  
Mountains Embracing**

### Five Celebration Add-ons



**Hayride** to the with warm cider to go cup  
\$190 for up to 30 diners

**30 Minute Nature Walk** – depending on  
guide availability. \$135

**Santa Claus visits with you** – subject to  
availability \$150 - donation to our Salvation  
Army

**Hard Cider Tasting** – and talk with the  
squeezers – Lucky and Lynn Graves - \$16 pp

**DuCard Wine Tasting** – and talk with the  
wine-maker – Scott Eliff - \$23 pp

**Open Bar**  
– 1 Hour \$20  
– 2 Hours \$36  
– 3 Hour \$48

**Champagne Pour** – DuCard Champenoise -  
\$6

### Hors d'Oeuvres - passed and stationary

- Grits cakes – with scallion and Cranberry and Graves Mtn Red Pepper Jelly and Apple Butter accents \$4 pp
- Cheese Board and Crackers – with Pimento Cream Cheese Spread \$4 per person
- Graves' Apple and Honey Ham in Pastry with Cranberry Accent \$2.50 per piece
- Grits Cakes with Black Eyed Pea Remoulade and Country Ham \$2.50 per piece
- Medium Chilled Shrimp - - with traditional OBX cocktail sauce, passed – \$4 per piece