



Wayside Inn 1797
2021 Banquet and Catering Menu

Thank you for considering Wayside Inn 1797 as a possible location for your next Special Event! Our Private Rooms are available for any occasion and can entertain parties and events of all sizes. We invite you to look over the information listed below and contact us for a private showing and consultation for your upcoming event!



7783 Main Street
Middletown, Virginia 22645
540-869-1797
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[*innkeeper@waysideinn1797.com*](mailto:innkeeper@waysideinn1797.com)
[*www.waysideinn1797.com*](http://www.waysideinn1797.com)



Room Fees:

*(Up to 4 hours) Food and Alcohol not included in Room Fees***

Senseney Ball Room

Fri. & Sat. \$2500 Sun. & Thurs. \$1500 Mon., Tues., & Weds. \$1,000**
(Up to 80 seated guests or 125 standing guests)

Hunt Room

Fri. & Sat. \$1,000 Sun. & Thurs. \$500 Mon., Tues., & Weds. \$300**
(Up to 45 seated guests)

Old Kitchen

Fri. & Sat. \$250 Sun. & Thurs. \$150 Mon., Tues., & Weds. \$100**
(Up to 20 seated guests)

Middletown Room

Fri. & Sat. \$75 Sun. & Thurs. \$50 Mon., Tues., & Weds. \$25**
(By the hour - accommodates up to 10 seated guests)

Crystal Room

Fri. & Sat. \$45 Sun. & Thurs. \$35 Mon., Tues., & Weds. \$25**
(By the hour – accommodates up to 4 seated guests)

Log Pavilion & Courtyard

Fri. & Sat. \$2500 Sun. & Thurs. \$1500 Mon., Tues., & Weds. \$800**

**Fees do not include tax*

**Discounted Rates May Not Apply with Bookings During Peak Seasons*

***Add-on hour(s) available at additional cost & availability*

Rental Includes:

Exclusive Use of Space (up to 4 hours)

Tables & Chairs

Flatware

Stemware

Dinnerware

Tower Salt & Pepper

Crystal Sugar Caddies

*White Cloth Napkins***

Utility Tables

Food Chafers

Serving Utensils

*White Linens & Skirting***

Use of PA System

Full Bar or Beer & Wine Bar

Event Service Charge:

This service charge includes Set-up and Clean-up of your room, Chefs, Kitchen Staff, Servers, & Bartenders, as well as Staff to coordinate & oversee the Event & your Selected Vendors.

The service charge is \$5 per person to a maximum of \$500.00.

A non-refundable booking fee is required at the time of booking to guarantee the space for the date and time of your event.

*** Colored Linens, Chair Covers, Colored Napkins, Runners, & Specialty items are available at an additional charge.*

Additionally, we are happy to provide services including but not limited to flowers, cake, photography, & music can be coordinated for an additional fee.

Thank you for choosing Wayside Inn for your special event.

Hors D'oeuvres:

Nuts and Pretzels on the Bar \$1.25 (2oz)
Cheese Tortellini with Basil & Sundried Tomatoes \$2.95 (4oz)
Fresh Vegetable Crudit  with Humus or Ranch Dip \$2.95 (3oz)
Tomato, Tomato Bruschetta & Olive Oil Crostini \$2.95 (2pcs)
Cocktail Meatballs with Honey BBQ, Swedish or Sweet & Sour Sauce \$2.95 (5pcs)

Fresh Fruit Display with Sauce \$3.95 (4oz)
Roasted Vegetable Platter with Sea Salt and Balsamic Reduction \$3.95 (3oz)
Domestic and International Cheese Display with Assorted Crackers \$3.95 (4oz)
Caprese Skewers - Cherry Tomato, Basil, Fresh Mozzarella & Balsamic Drizzle \$3.95 (2pcs)

Mini Pigs in a Blanket \$4.95 (4pcs)
Coconut Shrimp with Sweet Chili Dip \$4.95 (2pcs)
Rustic Tomato Soup Cups with Grilled Cheese Croutons \$4.95 (3pcs)
Chef Travis' Creamy Crab Dip with Crostini \$4.95 (4oz)
Teriyaki Chicken Skewers Served with House Made Peanut Sauce \$4.95 (3pcs)
Cajun Steak Bite Skewers with Horseradish Cream Sauce \$4.95 (2pcs)
Charcuterie Board \$4.95 (4oz)

Crab Jewels with Yum Yum Sauce \$5.95 (2pcs)
Chilled Jumbo Crab Cocktail served in Mini Martini Cups \$5.95 (3pcs)
Chilled Jumbo Shrimp Cocktail with House Made Cocktail Sauce \$5.95 (2pcs)
Colossal Wayside Wings with Choice of Sauces Ranch, Bleu Cheese and Celery \$5.95 (2pcs)
Bacon Wrapped Scallops - Skewered Sea Scallops Wrapped in Crisp Bacon \$5.95 (2pcs)
Seacuterie Board (Market Price)

Smoked Salmon Display Served with Red Onion, Capers, Herb Cream Cheese, and Tomato Spread, Horseradish and Crispy Flatbread (\$185 Serves 40 Guests)
(Other Displays available Please Ask for more Information)

Try an Hors D'oeuvres Reception

\$15.95/Guest – Choose One Item per Pricing Group

\$24.95/Guest – Choose any Six Items (At Least One Per Pricing Group)

These Menus Include Complimentary Coffee, Tea, and Soda for Your Guests

Most Hors D'oeuvres Can Be Served Stationary OR Passed.
Please Ask for more Information.

Hors D'oeuvres Party Planning:

Dinner Party

Figure 3 to 4 hors d'oeuvres per person--just something to tide them over during cocktail time & while waiting for the guests to arrive.

*Offer at least 3 items from varied categories and ingredients.
Try not to repeat any of the ingredients in the entrees served.*

Cocktail Party

*Figure 6 to 8 hors d'oeuvres per person per hour,
(not counting any dessert items--it goes to a different stomach!)
Again, offer a variety of items.*

Factors Affecting Quantity of Hors D'oeuvres

	<u>More</u>	<u>Less</u>
<i>More Men</i>	X	
<i>More Women</i>		X
<i>Cold Weather</i>	X	
<i>Hot Weather</i>		X
<i>Dinner Following</i>		X
<i>Early Evening</i>		X
<i>Dinner-Time</i>	X	

Buffet Dinner Menu

*Listed below is a sampling of our current menu options.
Our staff can help you select a customized Event Menu based on your needs.*

*Each Menu is served with Complimentary Coffee,
Tea and Soda as well as Bread and Butter.*

*\$27.00/Guest – Choose Two Entrees, Two Accompaniments and Salad
\$32.00/Guest – Choose Three Entrees, Two Accompaniments and Salad
(Tax & Gratuity Not Included)
(Additional Accompaniments add \$3.00)*

Entrees:

*Chicken Shenandoah
Blackened Hawaiian Chicken
Smothered Chicken
Marinated Grilled Chicken Breast
Chicken Pot Pie
Southern Fried Chicken*

*Grilled Pork Rib Eye
Pork Tenderloin Medallions
Roast Pork Loin
Baked Ham with Pineapple Honey Glaze
Barbeque Pulled Pork*

*Beef Tenderloin Bordelaise
Beef Bourguignon
Roast Beef with Gravy
Jack Daniels Flat Iron
House Meatloaf
Beef Pot Pie*

*Blackened Salmon
Dijon Maple Salmon
Shrimp & Chicken Jambalaya
Stuffed Cod with Imperial Sauce*

*Three Cheese Lasagna
Jon's Pasta ala Vodka*

*Additional Selections May Be Made A La Carte
Please Ask for more Information.*

Accompaniments:

Mashed Potatoes
Mashed Sweet Potatoes
Roasted Fingerling Potatoes
Parmesan Roasted Red Potatoes
Scalloped Potatoes
Mashed Potato Bar with Assorted Toppings (add \$4.00)

Wild Rice Pilaf
Risotto
Seasoned Long Grain Rice
Long Grain & Wild Rice
Seasoned Brown Rice
Basmati Rice

Asparagus
Baby Carrots
Haricot Verts
Country Style Green Beans
Squash and Zucchini Medley
Sugar Snap Peas with Sea Salt and Butter
Seasonal Vegetable Selections

Salad Selections:

Classic Caesar Salad with Croutons and Parmesan Cheese
Tossed Garden Green Salad with Chef's Choice of Dressing

Cedar Creek Salad - Toasted pecans, sliced granny apples, cranberries, crumbled gorgonzola cheese on a bed of mixed greens with our raspberry champagne vinaigrette (add \$2.00)

Salad Bar with Romaine Lettuce, Mixed Greens, Tomato, Cucumber, Carrots, Onion, Croutons, Shredded Cheddar-Jack, Shredded Parmesan, and Assorted Dressings (add \$3.00)

Add Meatballs and a Cheese Display to Any Full Buffet Dinner For \$4.95 pp

Additional Selections May Be Made A La Carte
Please Ask for more Information.

Additional Selections

*The Following are not included in the buffet price
but may be added in addition to your buffet selections.
Items are listed a la cart and Per Guest*

Pasta and Fruit Salad Selections:

Italian Rotini Pasta Salad \$2.95

Cole Slaw \$2.95

Potato Salad \$2.95

Fresh Fruit Salad \$3.95

Soups:

Tomato Basil Bisque \$2.95

Wayside Peanut Soup \$4.95

Clam Chowder \$5.95

Crab Bisque \$6.95

Desserts:

Chef's Choice \$3.95

Assorted Pies \$3.95

Assorted Cakes \$3.95

Assorted Mini-Desserts \$3.95

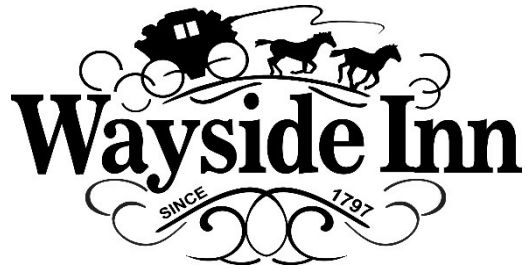
Fresh Baked Fruit Cobbler \$3.95 (min. 30 serv.)

Wayside Bread Pudding \$4.95 (min. 30 serv.)

House Made Apple Turnovers \$4.95

Assorted Flavored House Made Cheesecakes \$5.95

*Additional Selections May Be Made A La Carte
Please Ask for more Information.*



Plated Dinner Menu

Menu Options - \$28.00 Per Person (Tax & Gratuity Not Included)

*Must Have Final Count 7 Days in Advance
All Entrees Served with a Side Salad, Bread,
Potatoes or Rice, & Seasonal Vegetable or Medley
Coffee, Tea, or Soda & Chef's Choice of Dessert*

*COWBOY RIBEYE**

12 oz Ribeye Generously Seasoned and Grilled

BROILED JUMBO CRAB CAKE

One Jumbo Lump Crab Cake

MEATLOAF

Our House Specialty Meatloaf

SOUTHERN FRIED CHICKEN

Crispy Seasoned Fried Chicken Breast

DIJON MAPLE SALMON

Seared and Finished in a Sweet and Savory Glaze

VEGETARIAN PASTA PRIMAVERA

*Cavatappi Pasta with Sauteed Vegetables in a Light Sauce
Served with Garlic Toast Points (No Side)*

**A standard gratuity of 20% will be added to all food and beverage totals.
Prices based on today's market and are subject to change and do not include tax.**

7783 Main Street Middletown, VA 22645
Reservations: 540-869-1797

Rich & Angie Orndorff
Innkeepers

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