



LANSDOWNE RESORT AND SPA

IMAGE MENU GALLERY

44050 WOODRIDGE PARKWAY | LEESBURG VA 20176

LANSDOWNERESORT.COM | 877-509-8400



IMAGE MENU GALLERY

Our Image Menu Gallery has been thoughtfully curated to take you to our place, Leesburg, Virginia. Executive Chef Marcus Repp has crafted our event menus to be as inspiring as the images that Photographer Gregg Stuessi has captured.

As the seasons in Leesburg change, so do the images we capture and the cuisine that we create.



EXECUTIVE CHEF

MARCUS REPP

As Director of Culinary Operations, Marcus Repp is responsible for overseeing all culinary brand standards, staffing, training and recruiting for all on-property restaurants as well as the Catering and Banquet services at Lansdowne Resort and Spa. Chef Repp's concepts embrace Loudoun County's agricultural community and Virginia's rich culinary history. Chef Repp inspires guests to live the "Lansdowne Life," through his commitment to the region and cherished Virginian hospitality. With the help of his prized golden doodle, Naya, who he refers to as his Sous Chef, the resort's new food and beverage concepts attract people, both near and far. Through his heartfelt service and regionally dedicated menu, Chef Repp inspires guests to live the "Lansdowne Life," by experiencing an organic taste of place.

When Chef Repp isn't indulging in multicultural cuisine, he works as a certified Cross Fit coach and spends his weekends on his Harley Davidson motorcycle. Chef also makes it a priority to engage and give back to the local community by volunteering with Habitat for Humanity and helping underprivileged youth. His involvement in the community spans from providing delicious meals, volunteering and coaching.

BREAKFAST

OLD DOMINION BREAKFAST BUFFET

Organic Fresh Pressed Orange, Grapefruit and Cranberry Juice
Chef's Daily Selection of Danish, Pastry, Muffins, Breakfast Breads, Assorted Bagels
Selection of Assorted Jams and Butter
Freshly Cut and Assorted Whole Seasonal Fruits
Fresh Yogurt
House-Made Granola
Steel Cut Irish Oatmeal with Brown Sugar
Fresh Roasted Coffee, Decaffeinated Coffee, Tea, Milk, Skim Milk, Soy Milk

THE PIEDMONT BREAKFAST BUFFET

Organic Fresh Pressed Orange, Grapefruit and Cranberry Juice
Chef's Daily Selection of Danish, Pastry, Muffins, Breakfast Breads, Assorted Bagels
Selection of Assorted Jams and Butter
Freshly Cut and Assorted Whole Seasonal Fruits
Fresh Yogurt
House-Made Granola
Fresh Scrambled Eggs
Lansdowne Breakfast Potatoes with Sautéed Onions, Fresh Herbs
Applewood Smoked Bacon, Breakfast Sausage
French Toast, Seasonal Fruit Compote, Maple Syrup
Fresh Roasted Coffee, Decaffeinated Coffee, Tea, Milk, Skim Milk, Soy Milk

LOUDOUN FARM BREAKFAST

Organic Fresh Pressed Orange, Grape Fruit and Cranberry Juice
Artisan Berry Smoothies
Fresh House-Made Granola Bars
Fresh Fruit Skewers with Strawberries, Watermelon and Honeydew
Kale, Mushroom and Red Pepper Egg White Breakfast Frittata
Fresh Roasted Coffee, Decaffeinated Coffee, Tea, Milk, Skim Milk, Soy Milk



BREAKFAST ENHANCEMENTS

Enhancements can only be added to existing buffets.

BREAKFAST ENHANCEMENTS

Bagels and House Cured Salmon with Dill and Black Pepper
Assorted Spreads Include: Lansdowne Honey, Classic, Chive and Onion
and Strawberry Cream Cheese
\$96.00 Per Dozen

Artisan Breakfast Breads and Muffins with Assorted Spreads,
Butters and Jams
\$50.00 Per Dozen

Applewood Smoked Bacon
\$6.00 Per Person

Country Breakfast Sausage
\$6.00 Per Person

Lansdowne Breakfast Potato Hash
\$5.00 Per Person

Scrambled Eggs
\$6.00 Per Person

Breakfast Burritos: Eggs, Green Peppers, Salsa Fresca, Grated Cheese,
Flour Tortilla
\$8.00 Per Person

Breakfast Sandwiches:

Ham, Egg & Cheese Biscuit
\$7.00 Per Person

Bacon, Egg & Cheese Biscuit
\$7.00 Per Person

English Muffin, Turkey Bacon, Egg Whites & Spinach.
\$9.00 Per Person

Flatbread Pocket, Roasted Red and Green Peppers, Spinach, Tomato,
Grilled Tofu

\$9.00 Per Person

Homemade Biscuit, Chicken Sausage Patty, Apple Compote,
Poached Egg, Sautéed Kale
\$9.00 Per Person

Buttermilk Chicken and Buttermilk Biscuits, Creamy Herb Gravy
\$9.00 Per Person

Honey Bourbon Glazed Virginia Ham, Sliced Cornbread
\$8.00 Per Person

Fried Chicken and Waffles, Local Honey
\$10.00 Per Person

Cinnamon and Vanilla French Toast, Seasonally Infused Butter,
Hickory Infused Maple Syrup
\$8.00 Per Person

LOCAL ACCENTS:

Kale, Spinach, Organic Chicken, Virginia Gouda Quiche
\$9.00 Per Person

Eggs Virginian: Virginia Smoked Ham, Poached Eggs, Hollandaise
Sauce, Homemade Biscuit
\$11.00 Per Person

ATTENDED BREAKFAST STATIONS

**Action Stations Require One Chef Attendant Per Every 50 Guests at \$150.00 Each.*

OMELETS AND EGGS TO ORDER WITH YOUR CHOICE OF FILLING

\$18.00 Per Person

Assorted Accompaniments to Include: Mushrooms, Tomatoes, Red Onions, Bell Peppers, Mozzarella Cheese, Cheddar Cheese, Fresh Spinach, Virginia Ham, Crumbled Bacon, Scallions

ON THE GRIDDLE

\$22.00 Per Person

GUILT FREE PANCAKE STATION

Gluten Free Batter, Quinoa, Almond Buckwheat, Eggs, Almond Milk, Organic Honey

PB LOUDOUN PANCAKES

Organic Peanut Butter, Chocolate Chips, Bananas

BOX LUNCHES

BOXED SANDWICH LUNCHES

All Boxed Lunches include the following:

Whole Fresh Fruit, Assorted Cookies, Potato Chips, Bottled Spring Water, and Chef's Choice of Cold Composed Salad

TURKEY BREAST

Turkey Breast, Pepper Jack Cheese, Field Greens, Sliced Tomato, Roasted Garlic Aioli, Six Grain Whole Wheat Bread

VIRGINIA HAM AND LOCAL CHEESE

Virginia Ham, Local Gouda Cheese, Arugula, Apple and Cranberry Compote, Grain Mustard, Sourdough Bread

CLASSIC PANCETTA

Pancetta, Lettuce, Tomato, Olive Relish, Rye Bread

ROAST BEEF

House-Made Roast Beef, Boursin Cheese, Onion Confit, Gorgonzola, Shallot Aioli, Baby Spinach, German Swirl Grilled Rye Bread

HUMMUS WRAP

White Bean and Parsley Hummus, Mixed Vegetables, Spinach Wrap

BOXED SALAD LUNCHES

All Boxed Salad Lunches include the following:

Whole Fresh Fruit, Assorted Cookies, Potato Chips, Bottled Spring Water, and Chef's Choice of Cold Composed Salad

All Salads below feature Field Greens, Cucumbers, Carrots and Tomatoes

TUNA SALAD

Albacore Tuna, Mayonnaise, Relish, Celery

CLASSIC CHICKEN SALAD

Roasted Chicken, Celery, Mayonnaise, Cranberry, Walnuts

GRILLED CHICKEN SALAD

Grilled Chicken Breast, Arugula, Radicchio, White Balsamic and Orange Dressing

Pricing included on the accompanying guide is based on the following:

Groups up to 30 guests - 1 selection | Groups of 31 or more guests - 2 selections**

Additional selections beyond these minimums are available at surcharge pricing. Counts for multiple selections are required on or before the noted guarantee due date.

LANSLOWNE SIGNATURE DELI BUFFET

SLICED DELI MEATS AND CHEESE DISPLAY

Roasted Turkey Breast, Virginia Ham, Genoa Salami, Roast Beef,
Classic Tuna Salad
Swiss, Provolone, Cheddar Cheese
Selection of Mayonnaise and Mustard, Pesto Aioli, Bacon Jam
Selection of White, Honey Wheat, Rye Breads, Rustic Rolls, Soft Sub Rolls
Green Leaf Lettuce, Sliced Tomatoes, Red Onions
Kosher Dill Pickles & Route 7 Potato Chips

ACCOMPANIMENTS

SOUPS

Kindly Select One:

Potato and Leek Soup, Crispy Bacon, Chives
Smoked Tomato and Basil Soup, Dry Aged Cheddar Croutons
Roasted Chicken and Herb Dumpling Soup, Petite Micro Greens
Three Bean, Red Bean, Black Bean and White Bean (Vegetarian)
Chicken Tortilla

SALADS

Kindly Select One, Based on Seasonality:

Spring

Farfalle, Spring Peas, Ham, Herb Dressing
Broccoli and Walnut "Waldorf": Celery, Cranberry, Light Dressing

Summer

Penne, Basil, Pine Nuts and Parmesan Cheese
Sweet Potato Salad, Pecan Nuts, Roasted Garlic Dressing

Fall

Roasted Root Vegetable Salad: Radishes, Celery Root, Yams,
Cider Dressing
German Potato Salad, Red Bliss, Bacon, Eggs, Fresh Herb Dressing

Winter

Kale and Brussels Sprouts, Roasted Almonds, Creamy Ranch Dressing
Potato Salad, Dijon Mustard Dressing, Roasted Bacon,
Tri Color Sautéed Peppers

Additionally included:

Mixed Field Greens, Seasonal Vegetables, Selection of Dressing, Salad
of Fresh Seasonal Fruit, Route 7 Potato Chips with Grilled Onion Dip

DESSERTS

Brownies, Homemade Chocolate Chip Cookies, Oatmeal Raisin Cookies
and Rice Crispy Bars

THE WRAP BUFFET

Kindly Select Three:

CHICKEN CAESAR WRAP

Grilled Chicken Breast Tossed in Caesar Dressing, Romaine Lettuce, Parmesan Cheese, Flour Tortilla Shell

SOUTHWESTERN CHICKEN WRAP

Herb Marinated Chicken, Salsa Fresca, Pepper Jack Cheese, Iceberg Lettuce, Spicy Remoulade, Roasted Tomato Tortilla

VIRGINIA HAM & SWISS WRAP

Virginia Ham, Swiss, Iceberg Lettuce, Honey Dijon Aioli, Flour Tortilla

SMOKED TURKEY WRAP

Sliced Smoked Turkey Breast, Radicchio and Arugula Greens, Tomatoes, Bacon, Spinach Tortilla

ROAST BEEF WRAP

Roast Beef, Provolone, Arugula, Apple and Horseradish Mayo, Whole Grain Tortilla

HUMMUS WRAP

White Bean and Parsley Hummus, Grilled Mixed Vegetables, Spinach Tortilla

VEGETARIAN FARMERS MARKET WRAP

Roasted Beets, Italian Farro Salad, Kale, Roasted Portobello Mushrooms, Tzatziki, Hummus, Chef's Choice of Flour Tortilla

*Gluten Free wraps available upon request

SALADS

Kindly Select One, Based on Seasonality:

Spring

Farfalle, Spring Peas, Ham, Herb Dressing

Broccoli and Walnut "Waldorf": Celery, Cranberry, Light Dressing

Summer

Penne, Basil, Pine Nuts and Parmesan Cheese

Sweet Potato Salad, Pecan Nuts, Roasted Garlic Dressing

Fall

Roasted Root Vegetable Salad: Radishes, Celery Root, Yams, Cider Dressing

German Potato Salad, Red Bliss, Bacon, Eggs, Fresh Herb Dressing

Winter

Kale and Brussels Sprouts, Roasted Almonds, Creamy Ranch Dressing

Potato Salad, Dijon Mustard Dressing, Roasted Bacon, Tri Color Sautéed Peppers

ADDITIONALLY INCLUDED:

Mixed Field Greens, Seasonal Vegetables, Selection of Dressings, Salad of Fresh Seasonal Fruit, Route 7 Potato Chips with Grilled Onion Dip

DESSERTS

Brownies, Homemade Chocolate Chip Cookies, Oatmeal Raisin Cookies and Rice Crispy Bars

LANSDOWNE SIGNATURE LUNCH BUFFET

SOUPS

Kindly Select One:

Potato and Leek Soup, Crispy Bacon, Chives
Smoked Tomato and Basil Soup, Dry Aged Cheddar Croutons
Roasted Chicken and Herb Dumpling Soup, Petite Micro Greens
Three Bean, Red Bean, Black Bean and White Bean (Vegetarian)
Chicken Tortilla

SALADS

Kindly Select One, Based on Seasonality:

Spring

Farfalle, Spring Peas, Ham, Herb Dressing

Broccoli and Walnut Waldorf: Celery, Cranberry, Light Dressing

Summer

Penne, Basil, Pine Nuts and Parmesan Cheese

Sweet Potato Salad, Pecan Nuts, Roasted Garlic Dressing

Fall

Roasted Root Vegetable Salad: Radishes, Celery Root, Yams,
Cider Dressing

German Potato Salad, Red Bliss, Bacon, Eggs, Fresh Herb Dressing

Winter

Kale and Brussels Sprouts, Roasted Almonds, Creamy Ranch Dressing

Potato Salad, Dijon Mustard Dressing, Roasted Bacon, Tri Color Peppers

ENTREES

Kindly Select Three:

Oven Roasted Chicken Breast, Balsamic Butter, Tomato Basil Pesto

Herb Garlic Grilled Flank Steak, Red Wine Jus, Smoked Mushrooms,
Charred Red Onions

Pan Seared Salmon Filet, Tropical Fruit Gastrique, Cucumber and
Pineapple Salsa

Grilled Boneless Pork Chops, Whole Grain Mustard Reduction

Orecchiette Pasta, White Beans, Spinach, Herb Bread Crumbs

ACCOMPANIMENTS

VEGETABLES

Kindly Select One:

Roasted Green Asparagus

Baby Rainbow Carrots

Lemon-Garlic Brussels Sprouts

French Green Beans

Farmers Market Vegetables

STARCHES

Kindly Select One:

Creamy Polenta

Wild Rice Pilaf

Roasted Red Bliss Herb Potatoes

Roasted Garlic Mashed Potatoes

Vegetable Farro

Smoked Cheddar Grits

DESSERTS

Kindly Select One From Each Category:

Cakes & Tarts:

Opera Cake, Lemon Hazelnut Cake, Chocolate Peanut Butter Crunch Cake,
Lemon Meringue Tart, Chocolate Caramel Tart, Key Lime Tart

Bite Sized Cupcakes:

Carrot Cupcake, Red Velvet Cupcake, Vanilla Cupcake, Chocolate Cupcake,
German Chocolate Cupcake

Dessert Shooters:

Tiramisu, Vanilla Panna Cotta with Berries (GF), Seasonal Fruit Trifle (GF),
Dark Chocolate Mousse (GF)

Cookies & Bites:

Cannoli, Apple Strudel, Cream Puffs, Cheesecake Bites, Coconut Macaroons (GF),
Sugar Cookies, Chef Selection of Assorted Tea Cookies

VIRGINIA BBQ BUFFET

SALADS

Garden Greens, Seasonal Vegetables, House-Made Herb Vinaigrette (GF)
Farfalle Salad, Grilled Vegetables, White Beans, Sun-Dried Tomato Vinaigrette.
Creamy "Deviled" Red Bliss Potato Salad (GF)

ENTREES

Kindly Select Three:

Grilled Burgers with All the Fixings
All Kosher Beef Hot Dogs with All the Fixings
Barbecue Pulled Pork Shoulder, Soft Roll, Creamy Cole Slaw
Barbecue Spice Marinated Chicken, Brown Sugar, Honey Barbecue Sauce
Marinated and Blackened Flank Steak, Smoked Tomatoes, Charred
Green Onions, Mushrooms (GF)
Buttermilk Fried Chicken, Chow-Chow Slaw, Lavender Honey

ACCOMPANIMENTS

Kindly Select One:

Baked Beans with Brown Sugar and Applewood Smoked Bacon
Macaroni and Cheese
Charred Green Beans, Grilled Squash Red Onions, Sun-Dried Tomato Butter

DESSERTS

Kindly Select Three:

Chocolate and Peanut Butter Crunch
Apple Tarts
Pear Almond Cake
Seasonal Fruit Crisp (served hot)
Carrot Cupcake, Cream Cheese Frosting

ACCOMPANIMENTS

WOODRIDGE LUNCH BUFFET

SOUP

Kindly Select One, Based on Seasonality:

Spring/Summer

Asparagus Soup, Spinach, Coconut Cream and Vegetable Stock
Creamy Chicken Soup, Poached Chicken Breast, Spring Peas, Mushrooms and Spinach

Fall/ Winter:

Hearty Vegetable Stew, Herb Pesto and Crepes Julienne
Smoked Tomato and Basil Soup, Dry Aged Cheddar Croutons

SALADS

Kindly Select Two:

Traditional Greek Salad: Romaine Lettuce, Tomatoes, Cucumber, Red Onion, Kalamata Olives, Feta, Roasted Garlic Vinaigrette
Quinoa and Cherry Tomato Salad, Bell Pepper, Arugula, Coriander Vinaigrette
Red and Gold Beet Salad
Baby Spinach, Toasted Pistachio, Goat Cheese, Soft Herb White Wine Vinaigrette
Vine Ripe Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil
Roasted Vegetable Salad, Balsamic Vinaigrette

ENTRÉES

Roasted Beef Tenderloin, Caramelized Heirloom Carrots, Mashed Potatoes, Chimichurri Sauce
Lemon Pepper and Herbed Chicken Breast, Almond and Garlic Cous Cous
Teriyaki Style Chargrilled Salmon, Sesame Soy Reduction

DESSERTS

Fresh Fruit Lollipops Dipped in Dark Chocolate
Seasonal Fruit Crisp, Served Warm
Assorted Chocolate Barks

LANSDOWNE SIGNATURE PLATED LUNCH

SALADS

Kindly Select One:

Spring Mixed Greens, Cherry Tomatoes, Carrots, Cucumbers,
Low Fat Italian Dressing

Petite Field Greens, Shaved Red Onion, Sliced Radish, Crispy Bacon,
Gorgonzola Crumbles, Creamy Blue Cheese Dressing

Caesar Salad, Crisp Romaine, Parmesean Cheese Croutons, Cracked
Black Pepper with Creamy Ceasar Dressing

Garden Greens, Shaved Carrots, Candied Walnuts, Caramelized Fennel,
Crumbled Goat Cheese, Champagne Vinaigrette

ENTREES

Kindly Select One:

Blackened Atlantic Salmon with Apple Cider Glaze, Shaved Leek and
Apple Slaw, Mustard Reduction

Rosemary and Garlic Chicken Breast, Lemon Sauce

6 Oz Petite Filet Mignon Steak, Red Wine Demi

Lansdowne Crab Cake, Romesco Cream Sauce

VEGETABLES

Kindly Select One:

Roasted Green Asparagus

Baby Rainbow Carrots

Lemon-Garlic Brussel Sprouts

French Green Beans

STARCH

Kindly Select One:

Creamy Polenta

Wild Rice Pilaf

Roasted Red Bliss Herb Potatoes

Roasted Garlic Mashed Potato

DESSERT

Kindly Select One:

Year Round

Vanilla Cake Layered with Passion Fruit Mousse, Milk Chocolate Mousse
and Milk Chocolate Sauce

Choice of Mango, Chocolate, Pumpkin or New York Style Cheesecake,
Macerated Berries

Chocolate Crunch Cake with Chocolate Praline Crunch and Chocolate Mousse,
Lemon Anglaise

Spring & Summer

Vanilla Panna Cotta with Strawberry Jelly

Raspberry Frangipane Tart, Vanilla Anglaise

Ricotta Cheesecake with Sable Cookies, Blackberry Compote

Fall & Winter

Bavarian Cream with Virginia Caramelized Apples, Vanilla Anglaise

Ginger Mousse with Vanilla Cake, Candied Ginger

Warm Apple Tart, Almond Cream, Vanilla Anglaise

CHILLED PLATED SELECTIONS

GRILLED CHICKEN CAESAR SALAD

Garlic and Herb Marinated Chicken, Romaine Lettuce, Dry Aged Parmesan Crostini, House-Made Creamy Caesar Dressing

COBB SALAD

Roasted Chicken, Basil Marinated Cherry Tomatoes, Roasted Mushrooms, Cucumbers, Crispy Bacon, Hard Boiled Egg, Seasonal Greens, Balsamic Vinaigrette



DISPLAYED HORS D'OEUVRES

CHEESE AND FRUIT DISPLAY

\$18.00 Per Person

Cheddar, Aged Gouda, Jarlsberg, Brie, Bleu and Herb Cheese served with Vineyard Grapes, Raspberries, Blackberries, Crackers and Baguettes

CRUDITE DISPLAY

\$15.00 Per Person

Fresh Garden Vegetables, Ranch Dressing, Spicy Chipotle Sauce

LOCAL CHEESE DISPLAY

\$25.00 Per Person

Goat Cheese - Georges Mill Farm - Lovettsville, Virginia

Marmac Cheddar - Mountain View Farm - Fairfield, Virginia

Lofton Colby - Mountain View Farm - Fairfield, Virginia

Swiss Cheese - Mountain View Farm - Fairfield, Virginia

Served with Crackers, Baguette, Chef's Selection of Fruits

BRUSCHETTA DISPLAY

\$15.00 Per Person

Classic Tomato, Basil, Balsamic, Assorted Olives, White Bean and Parsley Hummus, Roasted Pepper and Caper Salad, Marinated Seasonal Vegetables, Baguettes, Pita Chips

ANTIPASTO DISPLAY

\$22.00 Per Person

Sliced Italian Cured Meats, Provolone, Marinated Fresh Mozzarella, Grilled and Marinated Vegetables, Pepperoncini, Cherry Peppers, Marinated Olives and Mushrooms, Focaccia Bread, Sliced Baguettes, Herb and Garlic Infused Oil

DISPLAYED HORS D'OEUVRES

CHARCUTERIE BOARD

\$25.00 Per Person

Artisan Sausages, Cured and Smoked Meats, Pommery Mustard, Dijon Mustard, Pickled Vegetables served with Traditional Accompaniments, Baguettes and Crackers

RAW BAR DISPLAY

Market Price

Chilled Jumbo Shrimp, Shucked Oysters, Choice of Seasonal Ceviche, Cocktail Sauce, Remoulade Sauce, Sliced Lemons, Mignonette Sauce, Horseradish

BAKED BRIE EN CROUTE

\$14.00 Per Person

Choice of Seasonal Fruit or Vegetable Compote

CREAMY CRAB & ARTICHOKE DIP

\$14.00 Per Person

Sliced Baguettes

SIGNATURE STATIONS

**Action Stations Require One Chef Attendant Per Every 50 Guests at \$150.00 Each.*

***Action Station Requires a Minimum of 2 Chef Attendants.*

SALAD STATION

\$18.00 Per Person

Caesar Salad, Crisp Romaine, Parmesan Cheese, Croutons, Creamy Caesar Dressing

Baby Spinach, Candied Pecans, Strawberries, Goat Cheese, Balsamic Vinaigrette

Little Gem Salad, Virginia Blue Cheese, Slab Bacon, Croutons, Pickled Red Onions

Fresh Baked Rolls and Butter

**VIRGINIA WINE BITES

Choice of 3 - \$36.00 Per Person

Choice of 4 - \$44.00 Per Person

Chef Inspired, Seasonally Composed Small Plates

PROTEIN SELECTIONS:

Chicken

Vegetarian Risotto

Salmon

Pork Tenderloin

Short Ribs

Beef Tenderloin

Scallops

Shrimp

Duck Breast

Tuna

PASTA STATION

\$28.00 Per Person

Kindly Select Three:

Broad Pappardelle, Short Rib and Horseradish Crema

Penne Pasta, Homemade Meatballs, Marinara Sauce

Frutti di Mare, Sautéed Shrimp, Octopus, Mussels, Pasta Shells, White Wine and Olive Oil

Orecchiette, Grilled Chicken, Roasted Garlic Alfredo Sauce

Penne Carbonara, Eggs, Parmesan Cheese, Bacon

Whole Wheat Pasta, Ratatouille, with Rapini

MASHED POTATO BAR

\$22.00 Per Person

Creamy Yukon Gold Mashed Potatoes and Mashed Sweet Potatoes

Roasted Mushrooms, Crispy Bacon, Cheddar Cheese, Sour Cream,

Scallions, Roasted Red Pepper, Candied Pecans, Petite Marshmallows,

Toasted Coconut, Brown Sugar

*RISOTTO STATION

\$28.00 Per Person

Arborio Risotto Prepared by Our Chef

Chicken Risotto, Mushroom, Bitter Greens, Truffle Oil, Parmesan Cheese

Shrimp Risotto, Roasted Red Pepper, Asparagus, Parmesan Cheese

Mushroom Risotto, Asparagus, Pepper, Bitter Greens. (V)

PASSED HORS D'OEUVRES

Must be ordered in Increments of 25 pieces

VEGETARIAN

\$6.00 Per Piece

Pizza Margherita: Pizza Crisp, Roasted Tomatoes, Mozzarella, Basil

Vegetable Spring Roll, Sesame, Ginger Glaze

Mushroom and Goat Cheese Tart

Arancini: Italian Style Risotto Fritter, Roasted Mushroom, Mozzarella, Aged Parmesan

Pear and Brie Crisp

Feta & Spinach, Grilled Red Pepper Hummus on Baguette

Raspberry, Toasted Almonds and Brie in a Phyllo Roll

Vegetable Strudel in Phyllo with Mediterranean Vegetables

Spanakopita, Baby Spinach and Grecian Feta in a Phyllo Triangle

POULTRY

\$6.00 Per Piece

Crispy Buffalo Chicken Skewers, Buttermilk and Bleu Cheese Dip

Duck, with Apricot Preserves and Aged Brandy in a Phyllo Beggars Purse

Chicken Satay, Thai Peanut Sauce

Cajun Chicken Tartlets

Chicken Parmesan Bites

Peking Duck Ravioli Dusted with Sesame Seeds and Panko Bread Crumbs

Chicken Marsala Pot Pie

PORK

\$6.00 Per Piece

Barbecue Pork Bites

Mini Pulled Pork Taco, Pickled Red Onion, Cilantro

House-Made Ham Biscuit, Virginia Honey

Smokey BBQ Pork & Sweet Onion Marmalade on a Crostini

SEAFOOD

\$7.00 Per Piece

Maui Shrimp Spring Roll with Chili Paste, Coconut Milk and Whole Fresh Cilantro

Scallops Wrapped in Bacon, Maple Syrup Glaze

Crispy Fried Calamari, Roasted Tomato and Garlic Aioli

Mini Maryland Crab Cakes, Roasted Red Pepper Aioli

Shrimp Ceviche, Cucumber and Tropical Fruit Salad

Spiced Chilled Jumbo Shrimp, Zesty Cocktail Sauce

BEEF/LAMB

\$7.00 Per Piece

Mini Beef Wellington

Beef Satay, Chimichurri Sauce

Chorizo Empanada with Black Beans, Onions, Pepper Jack Cheese

Beef Barbacoa Taquito with Cilantro and Lime

Lollipop of New Zealand Lamb, Sweet Soy Chili

Mini Beef Sliders, Aged Cheddar Cheese, House-Made Pickles, Spicy Dijon Aioli

Rare Seared Beef Tenderloin on Potato Crisp, Horseradish Cream

Lamb Meatball, Bulgar, Pomegranate Glaze

CARVING STATIONS

Minimum of 50 Guests

Carving Stations Require One Carving Attendant Per Every 50 Guests at \$150.00 Each.

Herb Butter Rubbed Turkey Breast, Seasonal Pan Gravy

\$20.00 Per Person

Selection of Mustards and Mayonnaise, Orange-Cranberry Compote,
Silver Dollar Rolls

Whole Roasted Leg of Lamb, Rosemary Garlic and Lemon

\$34.00 Per Person

Selection of Mustards, Sundried Tomato Goat Cheese, Silver Dollar Rolls

Slow Roasted Prime Rib Roast, Natural Herb Jus

\$34.00 Per Person

Selection of Mustards, Mayonnaise, Horseradish Cream, Silver Dollar Rolls

Pork Loin, Maple and Sage Glaze

\$18.00 Per Person

Selection of Mustards, Seasonal Fruit Compote, Silver Dollar Rolls

Herb and Garlic Marinated Beef Tenderloin, Red Wine Demi-Glace

\$36.00 Per Person

Selection of Mustards and Mayonnaise, Horseradish Cream, Silver Dollar Rolls

Honey and Citrus Glazed Ham

\$22.00 Per Person

Buttermilk Biscuits, Selection of Mustards and Mayonnaise, Silver Dollar Rolls

FANNY LEE'S LATE NIGHT PARTY MENU

PASSED NIBBLERS

\$21.00 Per Person

Kindly Select Three Items:

Chicken Parmesan Bites

Breaded Ravioli Bites

Mozzarella Sticks

Macaroni and Cheese Poppers with Smoked Ham

Philadelphia Cheesesteak Rolls

Trio of Meatballs: Swedish, Marinara and BBQ

Mini Beef Sliders, Aged Cheddar Cheese, House-Made Pickles,
Spicy Dijon Aioli

Fried Chicken & Waffle Skewers, Maple Glaze

DISPLAYED STATIONS

Wing Trio: Buffalo, BBQ, Soy and Honey (GF)

\$18.00 Per Person

Quesadilla Trio: Chicken, Beef & Vegetarian Quesadillas, Salsa,
Guacamole, Sour Cream

\$16.00 Per Person

French Fry Bar: Truffle, Cajun, Sweet Potato,
Assortment of Dipping Sauces

\$15.00 Per Person

Popcorn Bar: Caramel, Butter, Cajun

\$8.00 Per Person

Flat Bread Station:

\$35.00 Per Person

Loudoun Farmers Flat Bread: Pork Sausage, Cherry Tomatoes,
Dressed Field Greens, Local Bleu Cheese and Caramelized Onions

Capitol Hill: Local Burrata Cheese, Basil, Cherry Tomatoes,
Dijon White Balsamic Vinaigrette

Coastal: Shrimp & Crab, Spicy Remoulade, Potato, Corn, Fresh Greens,
Lemon Dressing

LATE NIGHT DESSERTS

Chocolate Chip Cookie and Milk Shots

\$8.00 Each

Mini Cupcake Bar

\$14.00 Per Person

PLATED SELECTIONS

SALADS

Kindly Select One:

Sixty Mile Salad, Fresh Seasonal Ingredients sourced within Sixty Miles of the Resort.
This salad showcases Loudoun County and the surrounding counties.

Port Wine Poached Pears, Stilton Cheese and Walnut Salad with Local Appalachia Star Mixed Greens with an Aged Sherry Vinaigrette

Baby Lettuces, Green and Red Grapes, Caramelized Walnuts, Crispy Speck, Goat Cheese Mousse, Crouton with a Honey-Balsamic Vinaigrette

Seasonal Greens, Dried Apricots, Pistachio Crusted Goat Cheese Medallion with a Lemon-Vanilla Vinaigrette

Crisp Romaine Lettuce Leaves, Bacon, Tomatoes, Hard-Boiled Egg, Bleu Cheese Crumbles with a Buttermilk Ranch

Caesar Salad, Crisp Romaine, Parmesan Cheese Croutons, Cracked Black Pepper with a Creamy Caesar Dressing

Local Apples, Gorgonzola Cheese, Spiced Walnut Salad over Local Mixed Greens with an Aged Sherry Vinaigrette

PLATED ENTRÉE SELECTIONS

Kindly Select One:

BEEF

Grilled Beef Tenderloin, 8oz with Local Farm and Field Mushrooms and Red Wine Sauce

Rib Eye, 10oz with Crumbled Bleu Cheese and Port Wine Reduction

New York Strip Steak, 10oz with Cracked Peppercorn Cream Sauce

18 Hour Short Ribs with Arugula Chimichurri Sauce

POULTRY

Chicken Breast with Lemon Rosemary Jus

Duck Breast with Pommery Mustard Sauce

FISH & SEAFOOD

Rockfish with Salsa Verde

Salmon with Tarragon Cream Sauce

Crab Cakes with Lemon Beurre Blanc

Shrimp & Grits with Spicy Sausage, Virginia Ham, Stone Ground Grits

VEGETARIAN

Pan Seared Thai Tofu Steak with Baby Bok Choy, Mushrooms and Miso Glaze (GF)

Seasonal Risotto, Chef's Selection

PLATED SELECTIONS

DUO ENTREES

Kindly Select One:

Beef Tenderloin, 4oz Cider Spiked Salmon, Whole Grain Mustard Reduction

18 Hour Beef Short Rib Gremolata, 4oz Roasted New Orleans Shrimp Skewer

New York Strip Steak and 4oz Locally Sourced Rockfish, Dijon Crust, Olives and Tomatoes

VEGETABLES

Kindly Select One:

Roasted Green Asparagus

Baby Rainbow Carrots

Lemon-Garlic Brussel Sprouts

French Green Beans

STARCH

Kindly Select One:

Creamy Polenta

Wild Rice Pilaf

Roasted Red Bliss Herb Potatoes

Roasted Garlic Mashed Potatoes

Vegetable Farro

Smoked Cheddar Grits

PLATED SELECTIONS

PLATED DESSERT

Kindly Select One, Based on Seasonality:

YEAR ROUND

Vanilla Cake Layered with Passion Fruit Mousse, Milk Chocolate Mousse and Milk Chocolate Sauce
Traditional Cheesecake with Macerated Berries. Seasonal selections include Mango, Pumpkin or Chocolate
Chocolate Crunch - Chocolate Cake with Chocolate Praline Crunch and Chocolate Mousse Served with Raspberry Anglaise
Tiramisu, Layers of Kahlua infused Mascarpone Cream and Coffee Soaked Lady Fingers

SPRING/SUMMER

Vanilla Panna Cotta with Strawberry Jelly
Raspberry Frangipane Tart, Vanilla Anglaise
Ricotta Cheesecake with Sable Cookies and Blackberry Compote

FALL/WINTER

Bavarian Cream with Virginia Caramelized Apples, Vanilla Anglaise
Ginger Mousse with Vanilla Cake and Candied Ginger
Warm Apple Tart, Almond Cream, Vanilla Anglaise

VIRGINIA FARMERS MARKET

SALAD

Pickled Veggies (GF)
Goat Cheese Tartlets, Grape Wine Jelly, Wild Mushrooms
Little Gem Salad, Virginia Blue Cheese, Slab Bacon, Crouton's, Pickled Red Onions
Farmland Potato Salad, Purcellville Sausage, Olives, Haricots Verte,
Red Onions Confit

MAIN COURSE

Roasted Virginia Ham, Peanut, Yogurt Sauce, Homemade Cheddar Biscuits
Grilled Flat Iron Steak, Green Garlic Dip, Three Pepper Crust, Rye Glaze (GF)
Local Rockfish, Macadamia and Corn Bread Crust, Fried Seasonal Squash,
Farmers Market Green Tomato Sauce

ACCOMPANIMENTS

Squash and Radish Oven Veggies, Lemon Oil (GF)
Peanut Roasted Sweet Potatoes, Local Honey, Pit Spice, Lavender
Warm Quinoa, Roasted Peppers, Parsley and Scallions

DESSERT

Sweet Corn Lavender Crème Brûlée
Virginia Apple Pie
Chocolate Lollipop with Peanut Mousse

ENHANCEMENTS

*Campfire Twist Bread: Grill your Own, Brush with Garlic, Herb or Brown
Sugar Sauce
\$28.00 Per Person

*S'mores Station, Assorted Chocolates, House Made Assorted Marsh-
mallows and Graham Crackers
\$25.00 Per Person

S'mores To-Go Kit, Chocolate, Marshmallows and Graham Crackers
\$16.00 Per Kit

*Indicates that the Fire Pit is required for this station. The Terrace Fire Pit is
\$1,000.00 to reserve privately.

DINNER BUFFETS

LANSDOWNE SIGNATURE DINNER BUFFET

SALADS

Lansdowne Caesar Salad, Sourdough Croutons, Parmesan Field Greens, Garden Vegetables, Blue Cheese Dressing, and Herb Vinaigrette
Chef's Choice of a Seasonally Composed Salad

ENTREES

Please Select Three Options:

Pepper and Garlic Crusted Strip Steaks, Red Wine Demi-Glace
Char-Grilled Ribeye Steaks, Balsamic Glazed Mushrooms
Roasted Pork Loin, Fennel, Braised White Beans, Roasted Garlic, Fresh Thyme
Whole Roasted Chicken, Natural Pan-Herb Gravy
Crispy Pan Seared Chicken Breast with Confit Legs, Mushroom and Pearl Onion Fricassee
Seared, Herb Butter Poached White Fish, Romesco Sauce, Toasted Pine Nuts
Atlantic Salmon Filet, Petite Potato-Bacon and Leek Hash,
Whole Grain Mustard Cream Sauce

ACCOMPANIMENTS

Kindly Select Two:

Yukon Gold Mashed Potatoes
Wild Rice Pilaf
Mushroom Barley "Risotto Style" with Dry Aged Parmesan
Creamy Three Cheese Polenta
Chef's Choice of Seasonal Vegetables

DESSERTS

Flourless Chocolate Torte
Salted Caramel Mousse
Lemon Meringue "Pie"

DINNER BUFFETS

ITALIAN

SOUP & SALADS

Tuscan White Bean Soup, Fresh Herb Focaccia
Farfalle Pasta Salad, Sun-Dried Tomato Vinaigrette, Marinated Artichokes and Mushrooms, Dry Aged Parmesan
Salad of Seasonal Greens, Shaved Fennel, Citrus, Toasted Pistachios, Gorgonzola Cheese, Red Wine Vinaigrette

ENTREES

Please Select Three Options:

Red Wine Braised Short Ribs, Citrus and Parsley
Gremolata with Creamy Mushroom Polenta
Chicken Scaloppini, Roasted Fingerling Potatoes, Mushroom Ragout
Herb Marinated Salmon Filet, Saffron Broth, Sautéed Mussels
Orecchiette Pasta, Chickpeas, Sautéed Spinach, Olive Oil and White Wine, Herbed Breadcrumbs
Baked Penne Pasta, Pork and Sausage Bolognese, Fresh Mozzarella and Shaved Parmesan Cheese
Seasonal Vegetable Lasagna, Herb-Ricotta, Fresh Mozzarella Cheese
Rigatoni, Spicy Pork Ragout, Meatballs, Fresh Mozzarella
Linguine, Spicy Tomato and White Wine Sauce,
Seasonal Shellfish, Fresh Herbs

DESSERTS

Hazelnut Tiramisu, Cannoli, Amaretti, Lemon Ricotta Cheesecake

DINNER BUFFETS

SOUTH AMERICAN

SALADS

Chopped "Pico" Salad, Red Wine Vinaigrette
Garden Greens, Vegetables, Garlic and Cilantro Vinaigrette,
Creamy Avocado and Buttermilk Dressing

ENTREES

Kindly Select Three Options:
Roasted Chicken, Ancho Chili and "Pepita" Mole
Tacos of Braised Pork, Green Chilies, Soft and Crispy Shells
Grilled Ribeye Steaks, Chimichurri Sauce
Cilantro Marinated Mahi Mahi, Passion Fruit Vinaigrette
Marinated Slow Roasted Pork
Chipotle Rubbed Flank Steaks, Roasted Corn and Bell Pepper Salsa
"Arroz Con Mariscos" Shrimp, Clams, Mussels, Cooked with Rice
Grilled Chicken Breasts, Charred Jalapeno, Cilantro, and Tomatillo Salsa

TRADITIONAL ACCOMPANIMENTS

Black Beans and Rice
Chips and Salsa Bar, Pico De Gallo, Salsa Verde, Guacamole
Ceviche of Shrimp, Scallops, Jicama Corn

DESSERTS

Flan
Alfajores
Tres Leches
Mayan Chocolate Torte

CONSUMPTION BARS

Bartender Fee: \$200 for four hours. \$40.00 for each additional hour.
 Each additional bartender above and beyond 1 per 100 guests is \$300.00.

SELECTION OF SPIRITS	PREMIUM BAR \$10.00 Per Drink	DELUXE BAR \$11.00 Per Drink	LUXURY BAR \$13.00 Per Drink
GIN	Seagrams	Tanqueray	Bombay Sapphire
VODKA	Smirnoff	Tito's (GF)	Ketel One
RUM	Bacardi Silver	Captain Morgan Bacardi Silver	Mount Gay Black Barrel
TEQUILA	Sauza Silver	Jose Cuervo Gold	Herradura Silver
SCOTCH	Tomatin 12 yr	Glenmorangie 10 yr	Johnnie Walker Black Glenfiddich 12yr
BOURBON/RYE WHISKEY	Jim Beam	Jack Daniel's Maker's Mark	Woodford Reserve Bulleit Rye
BEER	Miller Lite, Flying Dog, Yuengling, Corona, Bold Rock Cider (GF) , O'Douls, Stella Artois		
PRICE PER DRINK:			
Imported and Domestic Beers	\$8.00 Each	Soft Drinks	\$5.00 Each
(Canyon Road) House Wine	\$48.00 Per Bottle	Bottled Water	\$5.00 Each
Sparkling Wine	\$52.00 Per Bottle		
SUMMER LEMONADE STAND			
\$65.00++/Gallon			
Freckled	Arnold Palmers	Height of Summer Peach Tea	
Macerated + Minted Strawberries	Half Italian Iced Tea + Half Lemonade	Bright + Robust	
Freshly Minted	Southern Style Sweet Tea		
Hand Torn Leaves	Fresh Lemon Wedges		

PACKAGE BARS

*Bartender Fee: \$200 for four hours. \$40.00 for each additional hour.
Each additional bartender above and beyond 1 per 100 guests is \$300.00.*

Hosted Bar Packages include Selected Tier of Liquors, Canyon Road House Wines, Domestic, Imported Beer, Local Brews and Non Alcoholic Beverages

PRICE PER PERSON / PER HOUR

BEER AND WINE	1st Hour \$15.00	Each Additional Hour \$9.00
PREMIUM	1st Hour \$18.00	Each Additional Hour \$10.00
DELUXE	1st Hour \$21.00	Each Additional Hour \$12.00
LUXURY	1st Hour \$25.00	Each Additional Hour \$13.00

WINE SELECTION

ROSE & SPARKLING

Mionetto Valdobbiadene, Italy	55.00
Roederer Estate Cuvee Brut Anderson Valley, California	72.00
Piper Heidsieck Champagne, France	105.00
Veuve Clicquot Champagne, France	140.00

ALTERNATIVE WHITES

A to Z Riesling North Willamette Valley, Oregon	58.00
Eco Domani Pinot Grigio Veneto, Italy	53.00
Davinci Pinot Grigio Delle Venizie, Italy	56.00
J Vineyards Pinot Gris Russian River Valley, California	65.00

CHARDONNAY

Josh North Coast, California	55.00
Balleto Teresa's Unoaked Russian River Valley, California	58.00
Breaux Vineyards Madeline Loudoun County, Virginia	60.00
Landmark Sonoma, California	75.00

SAUVIGNON BLANC

Starborough New Zealand	53.00
William Hill North Coast, California	60.00
Boxwood Loudoun County, Virginia	75.00

PINOT NOIR

A to Z North Willamette Valley, Oregon	60.00
Erath Willamette Valley, Oregon	65.00
Wild Boar Loudoun County, Virginia	70.00
Calera Central Coast, California	75.00

MERLOT

Decoy Sonoma, California	65.00
Cakebread Napa Valley, California	140.00

CABERNET SAUVIGNON

Josh North Coast, California	55.00
Justin Paso Robles, California	77.00
J Lohr Hilltop Paso Robles, California	58.00
Markham Napa Valley, California	98.00
Joseph Phelps Napa, California	155.00
Jordan Napa, California	125.00

ALTERNATIVE REDS

Don Miguel Gascon Reserve Malbec Agrelo and Uco Valley, Argentina	57.00
Ricardo Santo Malbec Las Madres, Argentina	65.00
Breaux Vineyards Marquis de Lafayette Loudoun County, Virginia	75.00
Boxwood Trellis Loudoun County, Virginia	85.00
Wild Boar Cab Franc Loudoun County, Virginia	90.00
Stone Tower Hogback Mountain Loudoun County, Virginia	125.00

LANSLOWNE HOUSE WINES | CANYON ROAD

Lansdowne House Sparking Wine	52.00
Pinot Grigio Chardonnay Pinot Noir Merlot Cabernet Sauvignon	48.00

Canyon Road's winemaker Rafael Jofre crafts beautifully structured wines that express true varietal character.



LANSDOWNE

RESORT AND SPA

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