

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 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)**- Sautéed shrimp laid over top of Wades Mill stone ground organic smoky grits.
- **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 sautéed mushroom and caramelized onions finished with a honey mustard sauce.
- **Chicken Pot Pie** - Flaky pie crust stuffed with creamy chicken and vegetables.
- **Vegetable Lasagna** - layered fresh vegetables focused on eggplant with ricotta herb cheese layered between pasta sheets topped with mozzarella cheese.

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

Samples of Vegetables and Sides That will come along

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

Sample Dessert Selection - presented to the table

Ginger Cookies, Baby Brownies, Mini Cheese Cakes

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

Including beverages, non-alcoholic. Price subject to change.

Local Wines Beers and Spirits, additional

Plus Tax and 18% Gratuity



**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

Hosted Bar - consumption

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 cocktail sauce, passed - \$4 per piece

Planning & Reservations

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Scheduling your Celebrations

Private Parties

Any Lunch or Dinner – Monday, November 25 to Sunday, December 22.

Smaller, Easy Gatherings at Restaurant Tables

Fri Nov 29	Dinner - for restaurant gatherings
Sat Nov 30	Breakfast, Lunch, Dinner Buffet
Sun Dec 1	Breakfast, Brunch Buffets
Thu Dec 5	Dinner - restaurant a La Carte Menu
Fri Dec 6	Lunch and Dinner - for restaurant gatherings
Sat Dec 7	Breakfast - with Santa, Brunch with Santa, Dinner - large buffet
Sun Dec 8	Breakfast, Brunch, No Dinner today
Thu Dec 12	Dinner - restaurant a La Carte Menu
Fri Dec 13	Lunch and Dinner - for restaurant gatherings, get-togethers
Sat Dec 14	Breakfast - with Santa, Brunch with Santa, Dinner - large buffet
Sun Dec 15	Breakfast - with Santa, Brunch with Santa, No Dinner today
Thu Dec 19	Dinner - restaurant a La Carte Menu
Fri Dec 20	Lunch and Dinner - for restaurant gatherings, get-togethers
Sat Dec 21	Breakfast - with Santa, Brunch with Santa, Dinner - large buffet
Sun Dec 23	Breakfast, Brunch, No Dinner today

Ladies Nights Out – Wrapping Free Zone

Join us in the restaurant for dinner and we have three special cocktails to give you a new view of the new Farmhouse Restaurant.

Thursday nights - a La Carte menu

Friday nights with a music open mic

Saturday nights with our Bluegrass Trio.

- Bourbon Egg Nog with Nutmeg Whipped Cream - \$7
- Cranberry Martini \$7
- Kir Royal - Raspberry Liqueur with Champagne \$12
- The Candy Cane - Peppermint Schnapps and Bailey's \$9