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If you are interested in a hosting an event at The Market at Grelen or Boxwood Villa,  
please fill out this [inquiry form](#).

*Please note...All pricing subject to a 20% service charge, 5.3% state sales tax, and 4% local food tax.  
All pricing below does not include rentals such as china, glassware, flatware, or linens. Private event servers may be  
required for your event when renting china, glassware, and flatware and are billed at \$18/hour. Please ask for  
additional details on staffing your event. Rental Estimates: Table Linens \$24+ each, Linen Napkins \$1+ each,  
Glassware .50+ per piece, Silverware (lunch fork and knife) \$1.00+ per set*

## BREAKFAST

*Perfect for a breakfast meeting or morning workshop!*

### ON THE LIGHTER SIDE

*\$9/person*

Grelen Made Scones, coffee & orange juice

### CONTINENTAL BREAKFAST

*\$18/person\**

Grelen made Scones

Egg Potato Casserole (vegetarian/gluten free) or Vegetable Quiche\*

Yogurt and granola

Coffee and orange juice

\*Seasonal vegetables; add meat to casserole or quiche \$20/person

\*add fresh fruit for \$3/person

### MIMOSA BAR

*\$5/person per hour ; Limit 3 hours*

# LUNCH MENUS

## **SANDWICH BUFFET** \$15/person

*Includes choice of two different wraps, one side\*, chips & iced tea station.*

### Curried Chicken Salad Wrap

golden raisin, scallions, shredded carrots, roasted almonds, arugula on flour tortilla

### Smoked Turkey Caesar Wrap

House smoked turkey, parmesan cream cheese, croutons, romaine, on garlic and herb tortilla

### Mushroom Wrap (Vegetarian)

Marinated portobello, lettuce, hummus, smoked gouda, roasted peppers on spinach tortilla

### Southwest steak Wrap

Seasoned local beef (cooked med rare), assorted roasted peppers, pepper jack cheese, grilled corn, romaine, on tomato flour tortilla

## **SALAD BUFFET** \$20/person

*Includes choice of one salad, two sides\* & iced tea station. For two salads add an additional \$7/person.*

### Nicoise Salad

Seared tuna, mixed greens, tapenade vinaigrette, green beans, roasted tomatoes, farm soft boil egg

### Curried Chicken salad

Curried chicken salad, apple, fennel, apricot chutney and yogurt dressing, mixed green

### Power Salad with Grilled Chicken

Faros, lettuce, tarragon pesto, goat cheese, pumpkin seeds (available with no chicken for \$18/person)

## **\*SIDES**

*Additional sides \$4/person*

### Beets

red onion, blue cheese, fennel, chives, orange vinaigrette

### House Salad

cucumber, spiced pecans, honey balsamic vinaigrette

### Israeli Couscous Salad

olives, pimentos, herbs, dates

### Potato Salad

With farm egg, pickles and bacon

### Lentils Salad

lentils, red onions, tarragon pesto, carrots, mustard, oil, vinegar, parsley

### Potato Chips

(4 varieties, \$2 per bag)

## **OPTIONAL ADDITIONS**

*Priced per person when added to a luncheon buffet; minimum 10 guests*

### Grilled Seasonal Vegetables \$3.50/person

marinated zucchini, squash, sweet onions, peppers, roast tomato, olive oil, oak aged sherry vinegar

### Soup du Jour \$4/person

### Green Ice Cream \$4/person

Homemade ice cream using local farm eggs, Green fruits and honey. Daily selections offered

# OTHER IDEAS...

## VIRGINIA BBQ LUNCHEON

*Served w/ seasonal lemonade station; \$21/person; minimum 20 guests*

Pulled Pork Sandwich

Smoked pulled pork in Grelen peach bbq sauce on Kaiser roll

Coleslaw

Creamy-style cole slaw made with fresh chopped cabbage and carrots

Southern Potato Salad

pickles, farm eggs, Dijon,bacon

Brownies

Chocolate with chocolate chip

## GRELEN TACO BAR

*Served w/ seasonal tea station; \$21/person; minimum 20 guests*

Chipotle Braised pork Tacos with Balsamic-Soaked Raisins

Coleslaw

Creamy-style cole slaw made with fresh chopped cabbage and carrots

Southern Potato Salad

pickles, farm eggs, Dijon,bacon

Brownies

Chocolate with chocolate chip

Add a Sangria bar for \$x/person

## CHEESE, CHARCUTERIE & WINE TASTING

*Minimum 10 guests*

Would you like some appetizers prior to your lunch or perhaps an afternoon snack instead of lunch.

Consider a cheese board with marcono almonds, olives, seasonal fruit, jam, crackers \$8/person

Add charcuterie and make it \$11/person

Add a personalized beer, cider or wine tasting and add \$8/person

## OTHER BUFFET OPTIONS

*For those wishing to have a plated hot lunch or a custom dinner menu, there are a variety of price levels. Grelen Chef, Thomas Leroy, can create a wonderful meal within each level and has listed examples of main dishes below. If you have menu items that you'd prefer, please just ask! If you would like to meet with Chef Thomas to discuss a special menu, that is available, too. Tastings are offered for larger events. All pricing subject to a 20% service charge, 5.3% state sales tax, and 4% local food tax. Labor costs will be quoted based on needs.*

### BUFFET OPTION I

*\$28/person*

#### Choice of Two Proteins

*Chicken & pork*

Roasted chicken w/ mushrooms and artichokes  
heart  
Prosciutto crusted pork tenderloin with port glaze  
Tarragon chicken  
Boneless pork chop with balsamic-plum chutney  
Choice of starch side (Pasta, Rice, Grain or Beans)\*  
One Vegetable (*Seasonal & local when possible*)  
Green Seasonal Salad  
Bread & Butter

### BUFFET OPTION II

*\$35/person*

#### Choice of Two Proteins

*Chicken, pork, some fish & beef*

Roasted cod with tomato, olive and caper relish  
Salmon papillotes w/ red peppercorn, lime zest &  
ginger cream  
Roasted chicken with mushrooms & artichokes  
heart  
Prosciutto crusted pork tenderloin with port glaze  
Hanger steak au poivre  
Tarragon chicken  
Boneless pork chop with balsamic-plum chutney  
Choice of starch side (Pasta, Rice, Grain or Beans)\*  
Two vegetables (*Seasonal & local when possible*)  
Green Seasonal Salad  
Bread & Butter

### BUFFET OPTION III

*\$45/person*

#### Choice of Two Proteins

*Chicken, pork, fish, beef tenderloin, shrimp, duck*

Pepper crusted ahi tuna w/ blackberries gastrique  
sauce  
Coffee rubbed rib eye with roasted garlic butter  
Moroccan spiced duck breast with orange  
reduction  
Spicy shrimp kebab with peach coulis  
Roasted cod with tomato, olive and caper relish  
Salmon papillotes with red peppercorn, lime zest  
and ginger cream  
Roasted chicken w/ mushrooms and artichokes  
heart  
Prosciutto crusted pork tenderloin with port glaze  
Hanger steak au poivre  
Tarragon chicken  
Boneless pork chop with balsamic-plum chutney  
Choice of starch side (Pasta, Rice, Grain or  
Beans)\*  
Two vegetables (*Seasonal & local when possible*)  
Green Seasonal Salad  
Bread & Butter

*\* Examples of Starch Sides: Creamy mushroom and israeli couscous, Spring Risotto of asparagus, Potato gratin with goat cheese and fresh herb, Rosemary roasted fingerling potatoes, Local white grits with fontina cheese, Southwestern spiced roasted sweet potato wedges, Baked penne with tomato and five cheese, Farfalle with peas and fresh basil cream*

# BEVERAGES

*Grelen carries a variety of non-alcoholic drinks, as well as, a wonderful selection of Virginia beer, cider & wine.*

## SPECIALTY

*Made w/ Grelen grown berries & herbs; priced by the gallon; 16 8 oz cups per gallon  
Subject to change w/ season and produce availability.*

Summer Sage-Peach Lemonade \$24  
Summer Blackberry Lemonade \$24  
Grelen Berry Infused Iced Tea \$24  
Spring Blueberry Mint Lemonade \$24  
Fall Apple Cider \$24  
Southern Sweet Tea \$20  
Fresh Lemonade \$20

## VIRGINIA BEER, HARD CIDER, WINE & NON-ALCOHOLIC BEVERAGES

### BEER, CIDER & WINE

This list is continually being updated  
See [CURRENT DRINK LISTS](#)

### DRAFT

Glass of beer \$5  
Pitcher of beer \$15  
Glass of wine \$8  
Craft of wine (market)