

BOXED/BAGGED LUNCHEONS

(Each box/bag includes a house baked cookie, whole fruit, and chips)

\$18 each

Box Lunch Selections

Rosey's Chicken Wrap

Grilled Chicken, Pepper Jack Cheese,
Lettuce, Tomato, Guacamole, Salsa

BHCC Shrimp Salad

On Croissant

House Smoked Roast Beef Sandwich

With Horseradish Cream

The True Club Sandwich

House Smoked Turkey and Ham, Bacon,
American Cheese, Mayo, Lettuce, Tomato

West Coast Wrap

Bean Sprouts, Roasted Red Peppers, Avocado, Chipotle Mayo,
Black Bean and Corn Salsa, Queso Blanco

Cold House Smoked Turkey and Muenster Sandwich

On Kaiser

Ham & Swiss

With Whole Grain Mustard on Ciabatta

BUFFET LUNCHES

All ***four options*** include: Fresh Baked Bread, Whipped Butter, Regular & Decaf Coffee and Hot Tea

(1) LIGHT LUNCH BUFFET

\$28/ person

Please Select Two of the Following:

- Rustic Pasta Salad with Seasonal Garden Vegetables tossed in Pesto
- Italian Mixed Green Salad, Sherry Mustard Vinaigrette
- Classic Style Mustard Potato Salad with Bacon
- Cole Slaw

Please Select Three of the Following:

- Grilled Local Chicken Sandwiches with Eggplant Relish and Romesco Sauce
- House Smoked Turkey, Bacon and Grilled Shenandoah Apple Sandwich
- Smoked Ham and Muenster Cheese Sandwiches with Basil Mayonnaise
- BHCC BBQ Pork Sandwiches
- Grilled Albacore Tuna Nicoise Salad
- Classic Cobb Salad
- Grilled Beef Ribeye with Caramelized Onions on Herb Focaccia
- West Coast Wrap

Accompanied by: House Made Cookies and Brownies

(2) BHCC LUNCH BUFFET

\$30/ person

Please Select Two of the Following:

- Mixed Local farms Green Salad with Apples, Candied Pecans and Maple-Sherry Vinaigrette
- Mixed Grain Salad with Dried Fruit
- Classic Mustard Potato Salad
- Cole Slaw
- Classic Caesar Salad

Please Select Three of the Following:

- Seared Salmon with Tomato Corn Relish
- Herb Grilled Chicken
- Spinach and Garlic Tortellini
- Slow Smoked BBQ Baby Back Ribs
- Wild Mushroom Lasagna
- London Broil

Accompanied by: Assorted Cookies, Lemon Bars and Blondies

(3) SOUP & SALAD DELI LUNCH

\$28/ person

Seasonal Soup du Jour

Salad with Field Greens

Choice of Dressings

Deli Meats and Cheeses Include:

House Smoked Turkey, Slow Roasted Beef, Ham,
Aged Cheddar, Swiss, and Provolone Cheeses

Served with Appropriate Accompaniments and Haven Chips

(4) CREATE YOUR OWN LUNCH BUFFET

\$32/ person

Please Select Two of the Following Salads:

- **BHCC Bouquet**
Baby Greens Wrapped in Cucumber, with Craisins, Candied Pecans,
and Balsamic Vinaigrette
- **Mid-Atlantic Harvest Salad**
Blue Cheese, Bacon, Local Farm Apples, Pickled Red Onions & Candied Walnuts
Creamy Blue Cheese Dressing
- **Caesar Salad**
Crisp Romaine Leaves, Parmesan Tuille, Caesar Dressing and Croutons
- **Poached Pear**
Tender Poached Pear, Local Goat Cheese, and Baby Greens
with Poached Pear Vinaigrette

Please Select Three of the Following:

- **Lemon Thyme Roasted Chicken**
Local Braised Greens, Harvest Squash Puree, Shaved Reggiano, and Thyme Jus
- **Tarragon Seared Salmon**
Citrus Pearl Couscous, Grilled Broccolini, in a Champagne Butter Sauce
- **Local Virginia Trout**
Pressed Spinach, Carrots, and Black Eyed Pea Vinaigrette
- **24-Hour Braised Short Rib**
Garlic Mashed Potatoes, Root Vegetable Hash, Braising Liquid Reduction
- **Southern Fried Chicken Breast**
Home Style Mashed Potatoes, Collard Greens, and Chicken Gravy

Please Select One of the Following Desserts:

- Chocolate Mousse Martinis
- Classic Crème Brulee

SEATED LUNCH MENU

Lunch is served with fresh baked bread and butter, coffee, decaffeinated coffee and hot tea

CHILLED PLATED LUNCHESES

MEDITERRANEAN MARINATED BREAST OF CHICKEN

Served on a Bed of Baby lettuces with Toasted Walnut Tabbouleh, Grilled Fresh Vegetables, Kalamata Olives, Feta Cheese, Roasted Tomatoes, and Red Wine Herb Vinaigrette
\$20/plate

PAN SEARED SALMON

Marinated in Meyer Lemon and Chives Served on a Bed of Red Oak Leaf Lettuce, Citrus Couscous, Cucumber and Red Onion Salad with Heirloom Tomatoes, Grilled Asparagus Spears and Yogurt Dill Dressing
\$22/plate

GRILLED CHICKEN & GOAT CHEESE SALAD

Char-Grilled Breast of Chicken, Local Firefly Creamery Goat Cheese Served on a Bed of Baby Greens with toasted almonds, Seasonal Fresh Berries, and Mandarin Oranges with Honey Balsamic Vinaigrette
\$20/plate

GRILLED VEGETABLE ANTIPASTO SALAD

Marinated Olives, Sweet Peppers, Vine-Ripe Tomatoes, and Feta Cheese Served with Roasted Garlic & Herb Vinaigrette
\$16/plate

SALADS

BHCC BOUQUET

Baby Greens Wrapped in Cucumber, with Craisins, Candied Pecans, and Balsamic Vinaigrette
\$9/plate

CAESAR SALAD

Crisp Romaine Leaves, Parmesan Tuille, Caesar Dressing and Croutons
\$8/plate

POACHED PEAR

Tender Poached Pear, Local Goat Cheese, and Baby Greens with Poached Pear Vinaigrette
\$9/plate

PLATED LUNCHEES

ROASTED LOCAL CHICKEN BREAST

Lemon Herb Marinated, Roasted and Served with Grain Pilaf and Light Veloute
\$26/plate

24-Hour BRAISED BEEF SHORT RIB

With garlic mashed potatoes, mirepoix and cabernet poaching liquid
\$28/plate

BHCC CRAB CAKE

Fennel and Leeks, Roasted Fingerling Potatoes and Grain Mustard Sauce
\$32/plate

HERB SEARED SALMON

Tomato Caper Relish, Roasted Potatoes and light tarragon Sauce
\$28/plate

SAGE STUFFED PORK TENDERLOIN

Lentils, Wild Mushroom Ragout
\$24/plate

LOCAL CHESAPEAKE STRIPED BASS

Citrus Couscous and Sherry Crab Butter Sauce
\$29/plate

PETITE FILET MIGNON

Garlic Mashed Potatoes and Rich Demi
\$32/plate

PAN ROAST FRENCH CUT CHICKEN BREAST

Spinach-Shiitake Mushroom Mousse
Boursin Potato Puree and Pan Sauce
\$28/plate