

BOXED MEALS

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

\$18.00

ROSEY'S CHICKEN WRAP

Grilled Chicken, Pepper Jack Cheese, Lettuce, Tomato, Guacamole, Salsa in a Flour Tortilla

BHCC CLUB

Smoked Turkey, Virginia Ham, and Hickory Smoked Bacon, American Cheese, Mayo, Lettuce, Tomato on White Bread

CHARCUTERIE DELI

Virginia Ham, Genoa Salami, Swiss Cheese, Dijon Mustard Mayonnaise Spread, Tomato, and Red Onion on Ciabatta Roll

WEST COAST WRAP

Bean Sprouts, Roasted Red Peppers, Avocado, Chipotle Mayo, Black Bean and Corn Salsa, Queso Blanco in a Flour Tortilla

SMOKED TURKEY AND BOURSIN CHEESE WRAP

Sun Dried Tomatoes, Boursin Cheese Spread, and deli sliced Smoked Turkey, with Baby Spinach Greens in a Flour Tortilla

ROAST BEEF & SWISS

Horseradish Cream, and Pickles on Rye Bread

BLTA

Turkey Breast, Provolone Cheese, Mayo, Bacon, Lettuce, Tomato, and Avocado on Croissant

LUNCH BUFFETS

Minimum of 20 guests

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

(1) LIGHT LUNCH BUFFET

\$28.00

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
- Haven Chips

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
- Caesar Chicken Wrap
- Grilled Beef Ribeye with Caramelized Onions on Herb Focaccia
- West Coast Wrap
- BHCC Club Sandwich

Accompanied by: House Made Cookies, and Brownies

(2) BHCC LUNCH BUFFET

\$30.00

Please Select Two of the Following:

- Mixed Local farms Green Salad with Apples, Candied Pecans and Maple-Sherry Vinaigrette
- Classic Mustard Potato Salad
- Cole Slaw
- Classic Caesar Salad
- Sun Dried Tomato and Toasted Couscous with Golden Raisins

Please Select Three of the Following:

- Seared Salmon with Tomato Caper Relish
- Basil Chicken Pesto
- Spinach and Garlic Tortellini
- Wild Mushroom Lasagna
- London Broil

Accompanied by: Assorted Cookies, Lemon Bars and Brownies

(3) SOUP & SALAD DELI LUNCH

\$28.00

Seasonal Soup du Jour

Salad with Field Greens, Cherry Tomatoes, Cucumbers, Carrot Curls

Choice of Dressings

DELI MEATS AND CHEESES INCLUDE:

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

Served with Appropriate Accompaniments, and Haven Chips

(4) CREATE YOUR OWN LUNCH BUFFET

\$32.00

Please Select Two of the Following:

- **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:

- Chocolate Mousse Martinis
- Seasonal Crème Brulee
- Fresh Fruit Tarts

TEA LUNCH MENU

\$32.00

TEA SANDWICHES *(Please Select FIVE of the Following)*

- Classic Cucumber open-faced Sandwich with Watercress & Boursin cheese on White Bread
- Herbed Egg Salad with thinly sliced Radishes on Pumpernickel
- Roast Beef & Provolone with Herb Mayonnaise & Cucumber tie on Rye
- Pear & Stilton on Sliced Baguette
- Citrus Poached Salmon & Applewood Bacon on New York Flatbread
- White Wine Poached Chicken Salad on Seven Grain Loaf
- Albacore Dill Tuna Salad on Wheat Toast Points
- Ham, Brie and Apple on English Muffin
- Ricotta, Basil, Sun-dried Tomato, and Crispy Prosciutto on Focaccia

TEA BREAD OPTIONS *(Please Select TWO of the Following)*

- Mini Buttermilk Scones
- Pound Cake Square Bites
- Mini Blueberry Muffins
- Mini Chocolate Pastries
- Lemon Bars

- ON THE SIDE:
 - Assorted Preserves
 - Clotted Crème

SWEET TREAT OPTIONS *(Please Select TWO of the Following)*

- Cheesecake Bites
- Chocolate covered Strawberries
- Shortbread Cookies
- Mini Fruit Tarts
- Chocolate Truffles

BEVERAGES

- Assorted Hot Teas
 - Honey
 - Cream
 - Sugar Cubes
 - Lemon Wheels
- Iced Tea
- Lemonade
- Sparkling Water with Lime wheel

PLATED LUNCH MENU

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

CHILLED SALAD ENTREES

MEDITERRANEAN MARINATED BREAST OF CHICKEN **\$20.00**

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

PAN SEARED SALMON **\$22.00**

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

GRILLED CHICKEN & GOAT CHEESE SALAD **\$20.00**

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

GRILLED VEGETABLE ANTIPASTO SALAD **\$16.00**

Marinated Olives, Sweet Peppers, Vine-Ripe Tomatoes, and Feta Cheese Served with Roasted Garlic & Herb Vinaigrette

BELLE HAVEN TRIO SALAD **\$20.00**

Freshly made Chicken, Albacore Tuna, and Hard Boiled Egg salads on seasonal Field Greens, with Tomato and Cucumbers, topped with Herb-Oil Vinaigrette

GOAT CHEESE & SUN DRIED TOMATO QUICHE SALAD **\$18.00**

Served atop Field Greens, with Carrot curls, and Candied Walnuts, and aged Balsamic Vinegar Dressing

SALADS

BHCC BOUQUET	\$6.00
Baby Greens Wrapped in Cucumber, with Carrot Curls, Candied Pecans, and Balsamic Vinaigrette	
CAESAR SALAD	\$6.00
Crisp Romaine Leaves, Parmesan Tuille, Caesar Dressing and Croutons	
POACHED PEAR	\$7.00
Tender Poached Pear, Local Goat Cheese, Candied Walnuts, and Baby Greens with Poached Pear Vinaigrette	
SEASONAL FRESH FRUIT	\$6.00
Fresh Fruit of the Season, served with either Poppy Seed or Honey-Walnut Dressing	

SOUPS

GAZPACHO WITH BASIL CREME FRAICHE	\$6.00
CHICKEN AND WHITE BEAN CHILI	\$8.00
BLUE CRAB BISQUE	\$8.00
HEARTY POTATO LEEK WITH CHIVES	\$6.00
ROASTED BUTTERNUT SQUASH BISQUE	\$6.00
ITALIAN VEGETABLE MINISTRONE	\$6.00
CRAB CHOWDER WITH BACON	\$8.00
CREAMED ROASTED TOMATO	\$6.00
CARROT-GINGER BISQUE	\$6.00

ENTREES

PAN ROASTED CHICKEN BREAST	\$22.00
Herb Farce, Natural Jus, Linguine Alfredo, and Vegetable Bundle	
24-Hour BRAISED BEEF SHORT RIB	\$28.00
Garlic Mashed Potatoes, mirepoix, and Cabernet poaching liquid	
BHCC CRAB CAKE	\$32.00
Roasted Fingerling Potatoes, Corn Succotash, and Grain Mustard Sauce	
HERB SEARED SALMON	\$28.00
Risotto, Seasonal Vegetables, and Lemon-Dill Cream Sauce	
CHICKEN STUFFED “FLORENTINE” STYLE	\$26.00
Airline Chicken Breast with Spinach and Ricotta Cheese stuffing, Rice Pilaf, Seasonal Vegetables, and Lemon-Thyme Pan Jus	
LOCAL CHESAPEAKE STRIPED BASS	\$29.00
Citrus Couscous, Seasonal Vegetables, and Sherry Crab Butter Sauce	
PETITE FILET MIGNON	\$32.00
Garlic Mashed Potatoes, Seasonal Vegetables, and Rich Demi	
CHICKEN PICATTA	\$24.00
Angel Hair, Asparagus, and Lemon Caper sauce	