



EVENTS *by* DUBSDREAD

exclusive venues and catering services



ASK ABOUT OUR FUN ADDITIONS AND UPGRADE OPTIONS

food & beverage

MENU OPTIONS

diamond

PLATED DINNER

\$110.00 PER PERSON

HORS D'OEUVRES – Pick Three

Beef Tenderloin Lollipops with Truffle Aioli (GF)

Buffalo Chicken and Bleu Cheese
Biscuit Slider

Charcuterie and Imported Cheese Board
with Artisanal Bread

Maryland-style Jumbo Lump Crab Cakes
with Remoulade

Duck Confit Croquets

Shrimp and Grits Shooters with Creole Foam

SALADS – Pick One

Burrata and Tomato (GF, V)

Burrata, Heirloom Tomatoes, Micro Basil with Balsamic Gastrique

Classic Caesar

Hearts of Romaine, Herbed Croutons, Parmesan Crisp
with our Homemade Caesar Dressing

Dubsdread House Salad (GF, V)

Spring Mix, Roasted Beets, Hearts of Palm, Crasins, Candied Pecans,
Goat Cheese with Citrus Vinaigrette Dressing

ENTRÉES – Pick Three

All Day Braised Short Rib (GF)

Handmade Mushroom Ravioli (V)

Herb Roasted Airline Chicken (GF)

Pan Seared Sea Bass (GF)

Stuffed Pork Chops

Truffle Crusted Filet Mignon

STARCH – Pick One

Truffle Risotto

Potato Silk

Toasted Gnocchi with Herb Brown Butter

Parmesan Polenta with Roasted Garlic

VEGETABLES – Pick One

Seasonal Baby Vegetables

Jumbo Asparagus

Baby Carrots

Caramelized Cabbage & Onions

(DF) – Dairy Free; (GF) – Gluten Free; and (V) – Vegetarian Options

**CUSTOM NEON SIGN AND
FLOOR LENGTH LINENS INCLUDED**



Beef Tenderloin Lollipops with Truffle Aioli



All Day Braised Short Rib



Pan Seared Sea Bass

Pricing above is per-person. All prices subjected to 22% service charge at 6.5% sales tax
Outside food and beverages are prohibited unless provided from an approved vendor
or Events by Dubsdread has approved your request in writing.

BUFFET DINNER

<i>gold</i>	2+1	1	1	2	2	2
PREMIUM \$80.00 SUPER PREMIUM \$90.00 FLOOR LENGTH LINENS INCLUDED	2 Hors D'oeuvres + 1 Cocktail Hour Station	Plated Salad	Reception Station	Entrées	Starch	Vegetable

<i>silver</i>	2+1	1	1	2	1	1
PREMIUM \$72.00 SUPER PREMIUM \$81.00	2 Hors D'oeuvres + 1 Cocktail Hour Station	Plated Salad	Reception Station	Entrées	Starch	Vegetable

<i>bronze</i>	2	1	1	2	1	1
PREMIUM \$65.00 SUPER PREMIUM \$76.00	Hors D'oeuvres for Cocktail Hour	Plated Salad	Reception Station	Entrées	Starch	Vegetable



Chicken Cordon Bleu

PLATED DINNER

DUET ENTREES AVAILABLE FOR ADDITIONAL \$5 PER PERSON

<i>gold</i>	2+1	1	1	2	1	1	1
PREMIUM \$80.00 SUPER PREMIUM \$90.00 FLOOR LENGTH LINENS INCLUDED	2 Hors D'oeuvres + 1 Cocktail Hour Station	First Course	Plated Salad	Entrées	Starch	Vegetable	Late Night Snack

<i>silver</i>	2+1	1	2	1	1
PREMIUM \$72.00 SUPER PREMIUM \$81.00	2 Hors D'oeuvres + 1 Cocktail Hour Station	Plated Salad	Entrées	Starch	Vegetable

<i>bronze</i>	2	1	2	1	1
PREMIUM \$65.00 SUPER PREMIUM \$76.00	Hors D'oeuvres for Cocktail Hour	Plated Salad	Entrées	Starch	Vegetable

COCKTAIL HOUR STATION OPTIONS:

Macaroni & Cheese, Grilled Cheese, Slider, Stir Fry Noodle, Avocado, Pasta Station, Quesadilla Station

RECEPTION STATION OPTIONS:

Pasta Station or Quesadilla Station

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hors d'oeuvres

SELECTIONS



Roasted Garlic Hummus with Pita Wedges

PREMIUM BEEF:

Marinated Grilled Sirloin Crostini
with Roasted Red Pepper Aioli (DF)

Meatballs: Sweet & Sour, Swedish, Marinara, or Marsala

Beef Empanadas with Salsa Ranch Sauce

PREMIUM SEAFOOD:

Conch Fritters with Key Lime Mustard Sauce

Chilled Shrimp with Cocktail Sauce (DF, GF)

Crabmeat Stuffed Mushrooms

PREMIUM POULTRY:

Buffalo Chicken Dip (GF)

Chicken Pot Stickers with Soy Ginger Sauce (DF)

Chicken Tenders with Two Sauces

PREMIUM PORK:

Cuban Spring Rolls

Pork Pot Stickers (DF)

Pretzel Roll with Ham, Swiss and Honey Dijon

Vegetable and Pork Egg Rolls (DF)

PREMIUM VEGETABLE/FRUIT/MISC:

Bruschetta with Crostini (V)

Buffalo Cauliflower (V)

Creamy Spinach and Artichoke Dip (GF, V)

Fried Ravioli with Marinara Sauce (V)

Mushroom Caps stuffed with
Spinach and Artichoke (GF, V)

Roasted Garlic Hummus with Pita Wedges
and Vegetables (DF, V)

Seasonal Fresh Fruit Display with Yogurt (GF, V)

Vegetable Crudités with Dip (DF no ranch, GF, V)

PREMIUM CHEESE:

Assorted Cheese Display with Crackers (V)

Goat Cheese and Figs Crostini (V)

White Cheddar Crostini with
Sweet Apple Compote (V)

SUPER PREMIUM BEEF:

Blackened Beef Satay with Tropical Salsa (DF, GF)

Filet Tips and Bleu Cheese on Garlic Butter Crostini

Mini Beef Wellington

SUPER PREMIUM SEAFOOD:

Poke Shooters (DF)

Bacon Wrapped Scallops (DF, GF)

Bacon Wrapped Shrimp (DF, GF)

Blackened Shrimp Skewers with Tropical Salsa (DF, GF)

Coconut Shrimp with Marmalade Sauce

Crab Dip with Tortilla Chips (GF)

Maryland-style Crab Cakes with Remoulade Sauce

SUPER PREMIUM POULTRY:

Duck Confit Fritters

Mini Chicken Cordon Bleu

Lemon Chicken Skewers with Tzatziki Sauce

SUPER PREMIUM VEGETABLE/FRUIT/MISC:

Antipasto

Arancini (V)

Bacon Skewers (DF, GF)

Twice Baked Potato Bites (GF)

Vegetable Empanadas (V)

SUPER PREMIUM CHEESE:

Baked Brie and Raspberry En Croute (V)

Mozzarella with Tomato, Basil and Balsamic Drizzle (GF, V)

(DF) – Dairy Free; (GF) – Gluten Free; and (V) – Vegetarian Options

Hors d'oeuvre package prices are based on two pieces per person per item. All prices subjected to 22% service charge at 6.5% sales tax
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— *course* —
SELECTIONS



Parmesan Encrusted Grouper

PREMIUM SALAD:

Caesar Salad
Seasonal Greens, Cucumber, Tomato, Carrots
and Croutons (DF, V)

ENTRÉES:

PREMIUM BEEF:

London Broil (DF)
Roasted Beef Sirloin with Mushroom Au Jus
and Horseradish Cream Sauce (GF)

PREMIUM SEAFOOD:

Grilled Salmon with Lemon Dill Butter (GF)
Shrimp Scampi

PREMIUM POULTRY:

Almond Chicken with Honey Dijon
Chicken Cordon Bleu (GF)
Chicken Marsala (GF)
Roasted Turkey with House Made Gravy

PREMIUM PORK:

Chambord Glazed Virginia Baked Ham (DF, GF)
Roasted Pork Loin with Cinnamon Apple Reduction (DF, GF)
Smoked Pulled Pork (DF, GF)

PREMIUM VEGETABLES:

Green Beans (DF, GF, V)
Seasonal Mixed Vegetables (DF, GF, V)
Steamed Broccoli (DF, GF, V)
Sweet Corn (GF, V)

PREMIUM STARCHES:

Au Gratin Potatoes (GF, V)
Garlic Mashed Potatoes (GF, V)
Garlic Parmesan Roasted Potatoes (GF, V)
Rice Pilaf (GF)

SUPER PREMIUM SALAD:

Spring Mix, Cucumber, Tomato, Carrots, Goat Cheese,
Craisins and Candied Pecans (GF, V)
Wedge Salad with Bacon, Blue Cheese Crumbles,
Red Onion and Tomatoes (GF)

ENTRÉES:

SUPER PREMIUM BEEF:

All Day Braised Short Rib (DF, GF)
Filet Mignon with Mushroom Merlot Sauce (DF, GF)
Prime Rib, Au Jus with Horseradish Cream Sauce (GF)

SUPER PREMIUM SEAFOOD:

Maryland-style Jumbo Lump Crab Cakes with Remoulade
Parmesan Encrusted Fresh Catch

SUPER PREMIUM POULTRY:

Boursin-stuffed Chicken with Herb Cream Sauce (GF)
Chicken Madeira (GF)
Chicken Piccata

SUPER PREMIUM PORK:

House-Smoked Baby Back Ribs (DF, GF)
Smoked Honey-Glazed Spiral Ham (DF, GF)
Stuffed Pork Tenderloin Roulade (GF)

SUPER PREMIUM VEGETABLES:

Broccolini (DF, GF, V)
Brussel Sprouts with Bacon (DF, GF)
Haricot Vert with Lemon Butter (GF, V)
Honey Glazed Carrots (DF, GF, V)
Roasted Asparagus (DF, GF, V)

SUPER PREMIUM STARCHES:

Marble Trio Potato (DF, GF, V)
Risotto (GF, V)
Twice Baked Potato (GF)
Whipped Sweet Potato (GF, V)

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Ido

BBQ

\$68.00 PER PERSON

SALAD

Dubsdread Catering House Salad

HORS D'OEUVRES – Select Two

Buffalo Cauliflower (V)

Buffalo Chicken Dip (GF)

Candied Bacon Skewers (DF, GF)

Corn Cakes

ENTRÉES

BBQ Brined Chicken (GF)

Pulled Pork (DF, GF)

Smoked Tri Tip (DF, GF)

UPGRADE OPTIONS

Bourbon Baby Back Ribs –
\$8.00 per person (DF, GF)

Brisket – \$8.00 per person (DF, GF)

Carnitas – \$8.00 per person (DF, GF)

SIDE ITEMS – Select Two

Baked Beans (DF, GF)

Baked Macaroni & Cheese (V)

Black Eyed Peas (GF)

Collard Greens (DF, GF)

Cream Corn (GF, V)

Homemade Biscuits (V)

Hush Puppies (V)

Sweet Potato Casserole (GF, V)

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Bourbon Baby Back Ribs



Corn Cakes



Homemade Biscuits



Pulled Pork



Candied Bacon Skewers





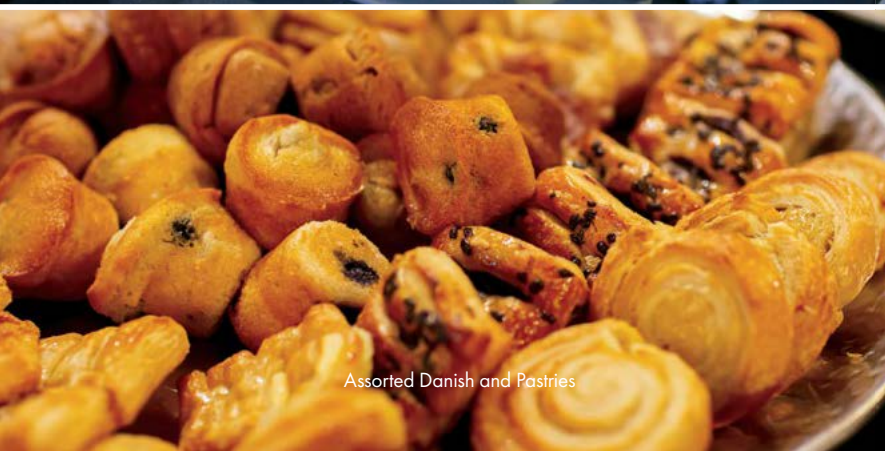
Omelet Station



Classic Eggs Benedict



Seasonal Fresh Fruit Display with Yogurt



Assorted Danish and Pastries

gold

BRUNCH

\$62.00 PER PERSON

HORS D'OEUVRES

Assorted Danish and Pastries (V)

Seasonal Fresh Fruit Display with Yogurt (GF, V)

Waffle Skewers with Maple Syrup (V)

MAINS

Assorted Quiche

Bacon and Sage Sausage (DF, GF)

Banana Bread OR Cinnamon Roll French Toast (V)

Eggs Benedict

Classic or Vegetarian (Tomato and Avocado)

Fresh Catch OR Hand Carved Roasted Sirloin* (GF)

Homemade Biscuits and Sausage Gravy

Truffle Parmesan Crushed Fingerling Potatoes (V)

Omelet Station**

silver

BRUNCH

\$47.00 PER PERSON

HORS D'OEUVRES

Assorted Danish and Pastries (V)

Seasonal Fresh Fruit Display with Yogurt (GF, V)

MAINS

Bacon and Sage Sausage (DF, GF)

French Toast Casserole (V)

Pancakes with Warm Maple Syrup (V)

Potatoes Au Gratin (V)

Scrambled Eggs (GF)

Virginia Baked Ham (DF, GF)

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dessert

PACKAGE

\$15.00 PER PERSON

One 8-inch Cake

PLUS

Assortment of Mini Desserts (V)

MINI DESSERT OPTIONS (SELECT SIX)

Apple Pie Shooters (V)

Blueberry Fritters (V)

Chocolate Covered Strawberries (GF, V)

Chocolate Mousse Shooters (GF, V)

Fried Oreos (V)

Grasshopper Shooters (GF, V)

Key Lime Pie Shooters (V)

Mini Brownies & Cookies (V)

Pecan Pie Shooter (V)

White Chocolate Mousse Shooters (GF, V)

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8-inch Cake



Mini Dessert Display

ADD A UNIQUE FLAIR WITH OUR

international

FUN ADDITIONS

OPTIONS INCLUDE:

Avocado Bar

Pasta Station

Quesadilla Station

Stir Fry Noodle Station

Zeppoles with Dipping Sauces

Starting at just \$2 per person

ASK FOR OUR FUN ADDITIONS
BOOKLET TO CHECK OUT ALL
THE CUSTOMIZABLE OPTIONS.



Stir Fry Noodle Station



Quesadilla Station



Avocado Bar



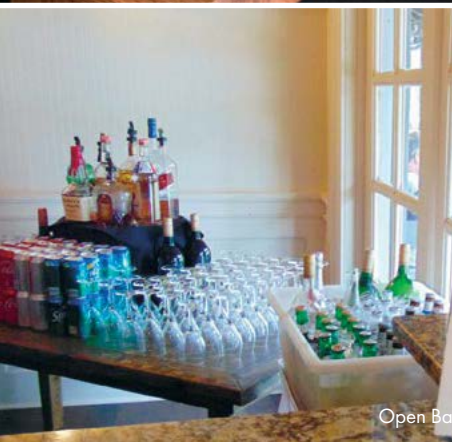
Beer Selections (subject to change)



Specialty Cocktail Options



Champagne Toast



Open Bar Packages



Wine Package



Liquor Packages

bar

PACKAGES

INDIVIDUAL / PER DRINK OPTION

Domestic Beer – \$7.00 per bottle

Premium Beer – \$8.00 per bottle

House Wine – \$10.00 per glass

Call Liquor – \$10.00 per glass

Premium Liquor – \$13.00 per glass

Super Premium Liquor – \$15.00 per glass

Upgraded drink selections also available

CASH BAR OPTION

Attending guests purchase their own drinks at per drink prices*

OPEN CONSUMPTION BAR OPTION

BASED ON CONSUMPTION** AND DOLLAR AMOUNT SET BY CLIENT

Client determines type of bar(s)

Our staff keeps tally of consumption

Client alerted when near budget

Option to authorize additional funds

Option to onvert to cash bar

BEER, WINE, AND LIQUOR PACKAGES***

Beer and Wine Package
\$32.00 Per Person

Beer, Wine and Call Level Liquor Package
\$40.00 Per Person

Beer, Wine, Call and Premium Level Liquor Package
\$44.00 Per Person

Beer, Wine and All Levels of Liquor Package
\$49.00 Per Person

Additional hours available starting at \$8.00 per person per additional hour

TOAST

\$4.00 PER PERSON

Champagne and Sparkling Cider Toast
Upgrade Options – Limoncello, Asti Spumante, and Moscato

*\$175 Bar Attendant Fee incurred by client.

**\$175 Bar Fee applies if limit, or consumption falls below \$250.

***Based on four hours and number of adult meals

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bar

OPTIONS*

BEER AND WINE

DOMESTIC BEER:

Budweiser, Bud Light, Michelob Ultra, Miller Lite

PREMIUM:

Yuengling, Heineken, Corona, Seasonal IPA

HOUSE WINE SELECTIONS:

Cabernet, Chardonnay, Merlot, Pinot Grigio,
Pinot Noir, Sauvignon Blanc

CALL LIQUORS

VODKA: Wheatley
GIN: Beefeaters
TEQUILA: Conciere
BOURBON: Jim Beam
WHISKEY: Seagram's VO
RUM: Conciere, Captain Morgan
SCOTCH: Dewars White Label

PREMIUM LIQUORS

VODKA: Titos
GIN: Tanqueray
TEQUILA: Corazon
BOURBON: Knob Creek
WHISKEY: Jack Daniels
RUM: Parrot Bay
SCOTCH: Johnny Walker Red Label

SUPER PREMIUM LIQUORS

VODKA: Ketel One, Grey Goose
GIN: Bombay Sapphire, Hendricks
TEQUILA: Patron
BOURBON: Bulleit Bourbon, Makers Mark
WHISKEY: Crown Royal
RUM: Bacardi
SCOTCH: Johnny Walker Black

*Requesting items not on this list may incur an additional fee.



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HISTORIC DUBSDREAD

THE HIGHLAND MANOR

AZALEA LODGE AT MEAD BOTANICAL GARDEN

Today's Date: _____

How Did You Hear About Us? _____

Names of Couple: _____

Contact Address: _____

Contact Name: _____

Event Date: _____

Contact Cell Phone: _____

Event Time: _____

Contact Email: _____

Estimated Number of Adults: _____

Ceremony: YES NO

Estimated Number of Children (for kid's meals): _____

Location: _____

TYPE OF MENU PREFERRED:

BRUNCH BUFFET Type: _____

DINNER BUFFET Type: _____

PLATED DINNER Type: _____

TYPE OF BAR PREFERRED:

OPEN – Consumption Tab

Bar Specs/Limit: _____

PER PERSON Package: _____

CASH

Champagne/Sparkling Cider Toast? YES NO

Non-alcoholic beverage station? YES NO

RENTAL ITEMS REQUESTED:

Chairs

Floor-length Linens

ENHANCEMENT ITEMS:

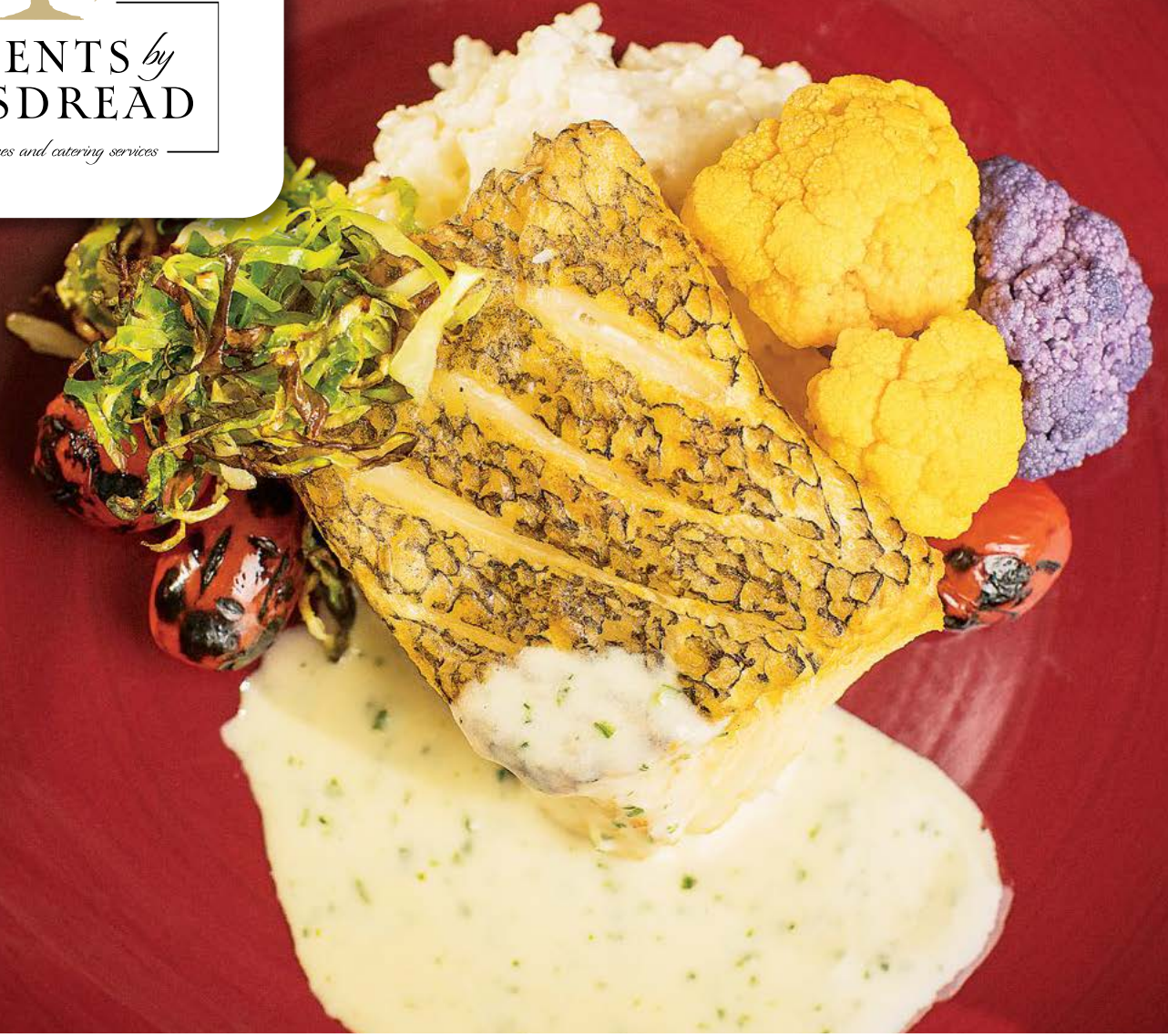
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Dubsdread Representative: _____






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