WREATH LAYING
Ceremony

At the tomb of W. Brother GEORGE WASHINGTON
Mt. Vernon, Virginia

SUNDAY - MARCH 13. 2022

ASSEMBLE inside the MAIN GATE at 1:30 P.M.
Start lining up at 1:50 P.M.
PROCESSION to the TOMB at 2:00 P.M.

PARTICIPANTS include the SUPREME TALL CEDAR and
the invited GRAND MASTERS of Virginia, Maryland,
Delaware, Pennsylvania and the District of Columbia

OTHER WREATH LAYING DAY ACTIVITY
This is also Tall Cedar Day at the George Washington Masonic
National Memorial in Alexandria, VA. All Tall Cedars family members
and friends can meet the Memorial at 10:30 AM for a free 1-hour tour.
Very worthwhile & interesting!!

Hotel is available: Extended Stay, 200 Bluestone Drive, Alexandria, VA
PH# 703-329-3399

For more information contact: Howard M. Beardsley @
443-243-4328 or BeardsleyHoward@gmail.com
PROGRAM
TALL CEDARS OF LEBANON
WREATH LAYING CEREMONY
March 13, 2022
MT. VERNON, VIRGINIA

1:30 P.M. PHOTO SESSION with Supreme Tall Cedar and Grand Masters

1:45 P.M. FORMATION inside Entrance Building/ 2:00 P.M. PROCESSION to
Tomb and Ceremony; Color Guard: Boy Scout Troop 996 from
Mount Vernon, VA

1. WELCOME - PGTC Howard M. Beardsley, Ceremony
   Chairperson

2. INVOCATION - DE Grand Chaplain - Most Reverend
   Joseph R. Rogers, II

3. PLEDGE OF ALLEGIANCE - David W. Manter Sr. SDSTC

4. National Anthem Led by Mount Vernon High School Chorus Member

5. INTRODUCTION OF SUPREME TALL CEDAR - PGTC Howard M.
   Beardsley

6. GREETINGS AND REMARKS BY SUPREME TALL CEDAR Joseph S. Russell

7. INTRODUCTION OF GRAND MASTERS by SUPREME TALL CEDAR
   Russell
   MWB Jeffrey D. Haass Jr. - Grand Master of Masons of Delaware
   MWB Daniel A. Huertas - Grand Master of Masons of the District of
   Columbia
   MWB Marlin L. Mills - Grand Master of Masons of Maryland RWGM
   Jeffrey M. Wonderling- Grand Master of Masons of Pennsylvania

8. REMARKS by:
   Grand Master Jeffrey D. Haass Jr. - Delaware
   Grand Master Daniel A. Huertas - District of Columbia
   Grand Master Marlin L. Mills - Maryland
   Grand Master Jeffrey M. Wonderling - Pennsylvania
9. PLACEMENT OF WREATH IN TOMB BY SUPREME TALL CEDAR AND GRAND MASTERS (Chairman Beardsley will back into Tomb with Wreath followed by Supreme Tall Cedar and Grand Masters taking a symbolic hold of Wreath)

10. PHOTOGRAPHS OF PARTICIPANTS TAKEN

11. FINAL REMARKS by SUPREME TALL CEDAR Russell

12. TAPS - Mount Vernon Band Member

13. BENEDICTION - DE Grand Chaplain - Most Reverend Joseph Rogers, II

14. CEREMONY CONCLUDES - Chairman Beardsley
Food Court Options

Group Meal Passes

Our Group Meal Passes make it easy for your guests to select entrees, side dishes, drinks, and desserts in one simple transaction. Choose from the following options:

Red Meal Pass ($10)

Choose between:

- Hamburger, cheeseburger, or veggie burger with french fries or one piece of whole fruit
- Chicken tenders with french fries or one piece of whole fruit
- Hot dog with french fries or one piece of whole fruit
- Personal Papa John's cheese or pepperoni pizza, with one bag of Lay's potato chips or one piece of whole fruit

All options include a fountain drink

Blue Meal Pass ($13)

Choose between:

- Hamburger, cheeseburger, or veggie burger with french fries or one piece of whole fruit
- Chicken tenders with french fries or one piece of whole fruit
- Hot dog with french fries or one piece of whole fruit
- Personal Papa John's cheese or pepperoni pizza, with one bag of Lay's potato chips or one piece of whole fruit
- Pre-made salad with one bag of Lay's potato chips or one piece of whole fruit
- BBQ pork or BBQ chicken sandwich with one bag of Lay's potato chips or one piece of whole fruit

All options include a fountain drink and two dessert cookies

Gold Meal Pass ($15)

Choose between:

- Hamburger, cheeseburger, or veggie burger with french fries or one piece of whole fruit
- Chicken tenders with french fries or one piece of whole fruit
- Hot dog with french fries or one piece of whole fruit
- Personal Papa John's cheese or pepperoni pizza, with one bag of Lay's potato chips or one piece of whole fruit
- Pre-made salad with one bag of Lay's potato chips or one piece of whole fruit
- BBQ pork or BBQ chicken sandwich with one bag of Lay's potato chips or one piece of whole fruit
- Cold deli sandwich (turkey, ham, roast beef, or veggie wrap) with one bag of Lay's potato chips or one piece of whole fruit

All options include a fountain drink and two dessert cookies

Guests will redeem their meal pass at the point of check out. They do not need to be presented at the individual food stations.

Seating in the pavilion is first come, first served. Groups of 100 or more may want to visit the Food Court in shifts. Total seating capacity is 150 inside and 150 outside.

Prices for group meal passes are valid through December 31, 2020, and include tax. Meal passes are only available with daytime group admission and can only be used in the Food Court Pavilion. Passes do not apply at the Mount Vernon Inn or at other on-site concessions. Two weeks' advance notice is required. For special dietary needs or additional information, please contact Group Reservations at groups@mountvernon.org or 703.799.8688.
MVI Banquet and Sales Office

Judith Tomczak

703-799-5096

jtomczak@mountvernon.org
Please feel free to contact us with any questions or concerns.

**Buffet Policies & Procedures**

**Menu**

- Group lunches can be arranged after 10:00 a.m., seven days a week.
- Groups taking their seats for more than one hour may require a private room with a fee and food and beverage minimum.
- To ensure proper and prompt service, a pre-set menu is required for all groups over 25 people.
- Final Menu Selections are due two weeks prior to your scheduled event.
- Final guest count must be supplied 5 business days in advance.
- All Prices include tax and service fees.
- Luncheons may be paid with cash, certified check or a major credit card.
- In order to provide prompt service, individual checks cannot be provided.
- All Buffets come with Water, Iced Tea and Fountain Drinks. Coffee and Hot Tea are not included.

*DF indicates dairy free items, GF Indicates gluten free items.*

*Item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Allergy, dietary and religious restrictions will be accommodated.

**Room Capacities & Rates**

<table>
<thead>
<tr>
<th>Room</th>
<th>Monday-Thursday</th>
<th>Friday-Sunday</th>
</tr>
</thead>
<tbody>
<tr>
<td>Betsy Ross Room (20-40 people)</td>
<td>$200.00</td>
<td>$300.00</td>
</tr>
<tr>
<td>Food &amp; Beverage Minimum</td>
<td>$1,000.00</td>
<td>$1,200.00</td>
</tr>
<tr>
<td>Verandah Dining Room (30-60 people)</td>
<td>$300.00</td>
<td>$450.00</td>
</tr>
<tr>
<td>Food &amp; Beverage Minimum</td>
<td>$1,200.00</td>
<td>$1,500.00</td>
</tr>
<tr>
<td>George Washington and Verandah Rooms (50-130 people)</td>
<td>$450.00</td>
<td>$550.00</td>
</tr>
<tr>
<td>Food &amp; Beverage Minimum</td>
<td>$2,000.00</td>
<td>$3,000.00</td>
</tr>
</tbody>
</table>
$20.00 PER PERSON INCLUDES TAX AND SERVICE FEES

Choose two entrée courses, one side course and one dessert course. All Buffets come with Water, Iced Tea and Fountain Drinks. Coffee and Hot Tea are not included.

Only offered weekdays

**Entrees:** Choose Two

- BBQ Pulled Pork, GF, DF (without bun)
- Fried Chicken Tenders
- Alfredo Pasta
- Spaghetti with Meatballs and Marinara Sauce
- Vegetable Lasagna
- Sliced Turkey with Gravy

**Sides:** Choose One

- Mac & Cheese
- French Fries
- Chips, GF, DF
- Mixed Vegetables, GF, DF
- Mashed Potatoes, GF
- Apple Sauce, GF, DF

**Desserts:** Choose One

- Brownies (may contain nuts)
- Assorted Cookies (may contain nuts)
- Rice Krispy Treats
- Mini Cupcakes
- Blondies (may contain nuts)
- Lemon Bars (may contain nuts)
The Gristmill Buffet

$24.00 PER PERSON INCLUDES TAX AND SERVICE FEES

Choose one salad course, two entrée courses, one side course and one dessert course. All Buffets come with Water, Iced Tea and Fountain Drinks. Coffee and Hot Tea are not included.

**Salads:** Choose One

- Mixed Green Salad GF, DF
- Spinach and Strawberry Salad GF
- Caesar Salad
- Greek Salad

**Entrees:** Choose Two

- BBQ Beef Brisket GF, DF (without bun)
- BBQ Pulled Pork, GF, DF (without bun)
- Fried Chicken Tenders
- Grilled Chicken Strips GF, DF
- Alfredo Pasta
- Spaghetti with Meatballs and Marinara Sauce
- Vegetable Lasagna
- Club Sandwich
- Sliced Turkey with Gravy
- Fried Flounder

**Dressings:** Choose two

- Ranch
- Blue Cheese
- Balsamic Vinaigrette
- Oil & Vinegar
- Soy Ginger
- Tomato Vinaigrette

**Sides:** Choose One

- Mac & Cheese
- French Fries
- Chips GF, DF
- Mixed Vegetables GF, DF
- Mashed Potatoes GF

**Desserts:** Choose One

- Brownies (may contain nuts)
- Assorted Cookies (may contain nuts)
- Rice Krispy Treats
- Mini Cupcakes
- Blondies (may contain nuts)
- Lemon Bars (may contain nuts)
The Pioneer Farm Buffet

$28.00 PER PERSON INCLUDES TAX AND SERVICE FEES

Choose one salad course, two entrée courses, two side courses and two dessert courses. All Buffets come with Water, Iced Tea and Fountain Drinks. Coffee and Hot Tea are not included.

**Salads:** Choose One

- Mixed Green Salad GF, DF
- Spinach and Strawberry Salad (dressing included)
- Caesar Salad (dressing included)
- Greek Salad

**Entrees:** Choose Two

- BBQ Beef Brisket GF, DF (without bun)
- BBQ Pulled Pork, GF, DF (without bun)
- Fried Chicken Tenders
- Grilled Chicken Strips GF, DF
- Alfredo Pasta
- Spaghetti with Meatballs and Marinara Sauce
- Vegetable Lasagna
- Club Sandwich
- Sliced Turkey with Gravy
- Fried Flounder

**Dresses:** Choose Two

- Ranch
- Blue Cheese
- Balsamic Vinaigrette
- Oil & Vinegar
- Soy Ginger
- Tomato Vinaigrette

**Sides:** Choose Two

- Mac & Cheese
- French Fries
- Chips GF DF
- Mixed Vegetables GF, DF
- Mashed Potatoes GF

**Desserts:** Choose Two

- Brownies (may contain nuts)
- Assorted Cookies (may contain nuts)
- Rice Krispy Treats
- Mini Cupcakes
- Blondies (may contain nuts)
- Lemon Bars (may contain nuts)
Martha’s Buffet

$32.00 PER PERSON INCLUDES TAX AND SERVICE FEES

Choose one salad course, three entrée courses, two side courses and two dessert courses. All Buffets come with Water, Iced Tea and Fountain Drinks. Coffee and Hot Tea are not included.

Salads: Choose One
- Mixed Green Salad GF, DF
- Spinach and Strawberry Salad
- Caesar Salad
- Greek Salad

Entrees: Choose three
- BBQ Beef Brisket GF, DF
- BBQ Pulled Pork GF, DF
- Fried Chicken Tenders
- Grilled Chicken Strips GF, DF
- Alfredo Pasta
- Spaghetti with Meatballs and Marinara Sauce
- Vegetable Lasagna
- Club Sandwich
- Sliced Turkey with Gravy
- Fried Flounder

Dressings: Choose two
- Ranch
- Blue Cheese
- Balsamic Vinaigrette
- Oil & Vinegar
- Soy Ginger
- Tomato Vinaigrette

Sides: Choose Two
- Mac & Cheese
- French Fries
- Chips GF, DF
- Mixed Vegetables GF, DF
- Mashed Potatoes GF

Desserts: Choose Two
- Brownies (may contain nuts)
- Assorted Cookies (may contain nuts)
- Rice Krispy Treats
- Mini Cup Cakes
- Blondies (may contain nuts)
- Lemon Bars (may contain nuts)
## Menu Descriptions

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
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<tbody>
<tr>
<td><strong>Mixed Green Salad (GF) (DF)</strong></td>
<td>Crisp mixed greens topped with carrots, cucumbers, tomatoes and choice of dressing</td>
</tr>
<tr>
<td><strong>Spinach Strawberry Salad (GF)</strong></td>
<td>Fresh strawberries mixed with spinach, candied pecans and balsamic dressing</td>
</tr>
<tr>
<td><strong>Caesar Salad</strong></td>
<td>Crisp romaine, shaved Parmesan, garlic Parmesan croutons, and homemade Caesar dressing</td>
</tr>
<tr>
<td><strong>Greek Salad</strong></td>
<td>Crisp romaine with tomatoes, sliced cucumbers, onion, feta cheese, olives and choice of dressing.</td>
</tr>
<tr>
<td><strong>BBQ Beef Brisket (GF)</strong></td>
<td>Roasted beef Brisket, sliced and served with our Kentucky Red BBQ sauce (served with buns)</td>
</tr>
<tr>
<td><strong>BBQ Pulled Pork (GF)</strong></td>
<td>Pulled BBQ pork severed with our traditional BBQ sauce and Cole Slaw (served with buns)</td>
</tr>
<tr>
<td><strong>Fried Chicken Tenders</strong></td>
<td>Fried white meat chicken tenders served with honey mustard sauce and BBQ sauce</td>
</tr>
<tr>
<td><strong>Alfredo Pasta</strong></td>
<td>Creamy Alfredo sauce and fettucine</td>
</tr>
<tr>
<td><strong>Spaghetti with Meatballs and Marinara Sauce</strong></td>
<td>Spaghetti served with beef meat balls and marinara sauce</td>
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<tr>
<td><strong>Vegetable Lasagna</strong></td>
<td>Six layers of fresh garden vegetables, cheese, and herbs</td>
</tr>
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<td><strong>Club Sandwiches</strong></td>
<td>Lettuce, tomato, mayo, bacon, sliced turkey, peppers, ham, on toasted white bread</td>
</tr>
<tr>
<td><strong>Sliced Turkey with Gravy</strong></td>
<td>Sliced turkey topped with our home made turkey gravy</td>
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<tr>
<td><strong>Fried Flounder</strong></td>
<td>Fried Flounder served with tartar sauce</td>
</tr>
</tbody>
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**DF indicates dairy free items**

**GF Indicates gluten free items.**

*Item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Allergy, dietary and religious restrictions will be accommodated.
Plated Meal Policies & Procedures

MENU

- Group lunches can be arranged after 10:00 a.m., seven days a week.
- Groups taking their seats for more than one hour may require a private room with a fee and food and beverage minimum.
- To ensure proper and prompt service, a pre-set menu is required for all groups over 20 people.
- Final Menu Selections are due two weeks prior to your scheduled event.
- Final guest and meal counts must be supplied 5 business days in advance.
- Luncheons may be paid with cash, certified check or a major credit card.
- In order to provide prompt service, individual checks cannot be provided.
- All lunches come with Water, Iced Tea and Fountain Drinks. Coffee and Hot Tea are not included.

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ROOM CAPACITIES & RATES

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<tr>
<td>Food &amp; Beverage Minimum</td>
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</tbody>
</table>
The Five Farms Menu

$23.00 PER PERSON INCLUDES TAX AND SERVICE FEES

Our two-course meal includes one entrée per person and one additional course. Entrée counts are due 5 business days in advance.

**ENTRÉE COURSE**

CHOOSE THREE OPTIONS ONLY

Tavern Cobb Salad

Pulled Pork Barbecue Sandwich (GF without bun)

Colonial Turkey Pye

Cheeseburger with Tavern Chips

Grilled Chicken Sandwich with Tavern Chips

Traditional Triple Decker Club Sandwich with Tavern Chips

Half of a Triple Decker Club Sandwich plus Cup of Soup of the Day

**ADDITIONAL COURSE**

~ CIRCLE ONE OPTION FOR THE ENTIRE GROUP ~

Garden Salad

Cup of Soup of the Day

Cup of Peanut Soup

Cherry Pie

Apple Pie

*Menu selections include iced tea or fountain drinks. Final menu selection must be supplied two weeks prior to arrival and final guest count and breakdown of entrée selections must be supplied at least five (5) business days in advance. Meal counts must be provided for parties over 40 or a $2 per person surcharge will occur. Luncheons may be paid with a certified or company check, cash or a major credit card. In order to provide prompt service, individual checks cannot be provided for pre-arranged groups. We are happy to accommodate special dietary needs.*

(*) Vegetarian options; Can be altered to fit vegetarian diet.
+ Indicates gluten free items. Please inform your server of any allergies before placing your order.
* Item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
$27.00 PER PERSON INCLUDES TAX AND SERVICE FEES

Our two-course meal includes one entrée per person and one additional course.

Entrée counts are due 5 business days in advance.

**ENTRÉE COURSE**

**CHOOSE THREE OPTIONS ONLY**

<table>
<thead>
<tr>
<th>Option</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caesar Salad with Chicken</td>
<td></td>
</tr>
<tr>
<td>Garden Salad with Salmon **</td>
<td></td>
</tr>
<tr>
<td>Bacon Wrapped Meatloaf with Chef’s choice of sides</td>
<td></td>
</tr>
<tr>
<td>Roasted Rosemary Chicken + with Chef’s choice of sides</td>
<td></td>
</tr>
<tr>
<td>Vegetable Lasagna</td>
<td></td>
</tr>
<tr>
<td>BBQ Beef Brisket +</td>
<td></td>
</tr>
<tr>
<td>Grilled Portobello Mushroom Sandwich with Tavern Chips</td>
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</tbody>
</table>

**ADDITIONAL COURSE**

~ **CIRCLE ONE OPTION FOR THE ENTIRE GROUP ~**

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<tr>
<th>Option</th>
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</thead>
<tbody>
<tr>
<td>Garden Salad +</td>
</tr>
<tr>
<td>Cup of Soup of the Day</td>
</tr>
<tr>
<td>Cup of Peanut Soup</td>
</tr>
<tr>
<td>Cherry Pie</td>
</tr>
<tr>
<td>Apple Pie</td>
</tr>
</tbody>
</table>

*Menu selections include iced tea or fountain drinks. Final menu selection must be supplied two weeks prior to arrival and final guest count and breakdown of entrée selections must be supplied at least five (5) business days in advance. Meal counts must be provided for parties over 40 or a $2 per person surcharge will occur. Luncheons may be paid with a certified or company check, cash or a major credit card. In order to provide prompt service, individual checks cannot be provided for pre-arranged groups. We are happy to accommodate special dietary needs.*

*Vegetarian options; Can be altered to fit vegetarian diet.*

*Indicates gluten free items. Please inform your server of any allergies before placing your order.

*Item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*
The General’s Menu

$30.00 PER PERSON INCLUDES TAX AND SERVICE FEES

Our three-course meal includes your choice of a salad or soup, dessert, and entrée. Entrée counts are due 5 business days in advance.

FIRST COURSE

~ CIRCLE ONE OPTION FOR THE ENTIRE GROUP ~

- Garden Salad
- Cup of Soup of the Day
- Cup of Peanut Soup

ENTRÉE COURSE

CHOOSE THREE OPTIONS ONLY

<table>
<thead>
<tr>
<th>Option</th>
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<tbody>
<tr>
<td>Tavern Cobb Salad</td>
<td></td>
</tr>
<tr>
<td>Pulled Pork Barbecue Sandwich</td>
<td></td>
</tr>
<tr>
<td>Colonial Turkey Pye</td>
<td></td>
</tr>
<tr>
<td>Cheeseburger with Tavern Chips</td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken Sandwich with Tavern Chips</td>
<td></td>
</tr>
<tr>
<td>Traditional Triple Decker Club Sandwich with Tavern Chips</td>
<td></td>
</tr>
<tr>
<td>Half of a Triple Decker Club Sandwich plus Cup of Soup of the Day</td>
<td></td>
</tr>
</tbody>
</table>

ADDITIONAL COURSE

~ CIRCLE ONE OPTION FOR THE ENTIRE GROUP ~

- Cherry Pie
- Apple Pie

Menu selections include iced tea or fountain drinks. Final menu selection must be supplied two weeks prior to arrival and final guest count and breakdown of entrée selections must be supplied at least five (5) business days in advance. Meal counts must be provided for parties over 40 or a $2 per person surcharge will occur. Luncheons may be paid with a certified or company check, cash or a major credit card. In order to provide prompt service, individual checks cannot be provided for pre-arranged groups. We are happy to accommodate special dietary needs.

(9) Vegetarian options: Can be altered to fit vegetarian diet.
(9) Indicates gluten free items. Please inform your server of any allergies before placing your order.
(9) Item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
The Six Star Menu

$34.00 PER PERSON INCLUDES TAX AND SERVICE FEES

Our three-course meal includes your choice of a salad or soup, dessert, and entrée. Entrée counts are due 5 business days in advance.

FIRST COURSE

~ CIRCLE ONE OPTION FOR THE ENTIRE GROUP ~

Garden Salad*
Cup of Soup of the Day
Cup of Peanut Soup

ENTRÉE COURSE

CHOOSE THREE OPTIONS ONLY

Caesar Salad with Chicken
Garden Salad with Salmon**
Bacon Wrapped Meatloaf with Chef’s choice of sides
Roasted Rosemary Chicken† with Chef’s choice of sides
Vegetable Lasagna(†)
BBQ Beef Brisket†
Grilled Portobello Mushroom Sandwich with Tavern Chips(†)

ADDITIONAL COURSE

~ CIRCLE ONE OPTION FOR THE ENTIRE GROUP ~

Cherry Pie
Apple Pie

Menu selections include iced tea or fountain drinks. Final menu selection must be supplied two weeks prior to arrival and final guest count and breakdown of entrée selections must be supplied at least five (5) business days in advance. Luncheons may be paid with a certified or company check, cash or a major credit card. Meal counts must be provided for parties over 40 or a $2 per person surcharge will occur. In order to provide prompt service, individual checks cannot be provided for pre-arranged groups. We are happy to accommodate special dietary needs.

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# Menu Descriptions

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
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<tbody>
<tr>
<td>Tavern Cobb Salad +</td>
<td>Crisp greens, topped with turkey, tomato, bacon, egg, crumbled bleu cheese, and avocado; choice of dressing &lt;br&gt;(v) can be altered to fit vegetarian diet</td>
</tr>
<tr>
<td>Pulled Pork Barbecue Sandwich + (without bun)</td>
<td>Topped with tobacco onion straws on a brioche bun; served with a side of cole slaw</td>
</tr>
<tr>
<td>Colonial Turkey Pye</td>
<td>White-meat turkey stew served with mixed vegetables</td>
</tr>
<tr>
<td>Cheeseburger with Tavern Chips</td>
<td>8 oz Angus Burger with lettuce, tomato, and cheese</td>
</tr>
<tr>
<td>Grilled Chicken Sandwich</td>
<td>Served with fresh spinach leaves, tomatoes, fresh mozzarella and sundried tomato pesto</td>
</tr>
<tr>
<td>Traditional Triple Decker Club Sandwich</td>
<td>Smoked turkey, Virginia peppered ham, Muenster cheese, bacon, lettuce, and tomato</td>
</tr>
<tr>
<td>Caesar Salad with Chicken</td>
<td>Grilled chicken served over crisp romaine, shaved Parmesan, garlic Parmesan croutons, and homemade Caesar dressing</td>
</tr>
<tr>
<td>Fresh Garden Salad with Salmon +</td>
<td>Crisp romaine, shredded carrots, diced tomatoes, diced egg, parmesan croutons, topped with Salmon and choice of dressing &lt;br&gt;(v) can be altered to fit vegetarian diet</td>
</tr>
<tr>
<td>Bacon Wrapped Meatloaf</td>
<td>Topped with marinara sauce and served with chef's choice of starch and vegetable</td>
</tr>
<tr>
<td>Roasted Rosemary Chicken +</td>
<td>Half chicken, roasted with rosemary, and served with chef’s choice of starch and vegetable</td>
</tr>
<tr>
<td>BBQ Beef Brisket + (without bun)</td>
<td>Roasted beef Brisket, sliced and served with our Kentucky Red BBQ sauce (served with buns)</td>
</tr>
<tr>
<td>Vegetable Lasagna (v)</td>
<td>Six layers of fresh garden vegetables, cheese, and herbs</td>
</tr>
<tr>
<td>Grilled Portobello Mushroom Sandwich (v)</td>
<td>Sautéed sundried tomatoes, bell peppers, spinach and smoked Gouda on ciabatta served with Mount Vernon house-made chips</td>
</tr>
</tbody>
</table>

(v) Vegetarian options; Can be altered to fit vegetarian diet.

+ Indicates gluten free items. Please inform your coordinator of any allergies before placing your order.

* Item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
BREAKFAST BUFFET PACKAGES

Times of availability: 7 am – 10 am | 2 hour event limit
A 22% service charge and 6% tax is applied to all breakfast services.

The General’s Breakfast $32/person
Choice of Breakfast Casserole or Biscuits & Gravy, Two choices of Breakfast Meat, Breakfast Potatoes, Waffles, Assorted Bagels with Cream Cheese or Butter, Fruit Salad, Orange Juice, Coffee and Tea

Lady Washington Breakfast $27/person
Scrambled Eggs, Choice of Breakfast Meat, Breakfast Potatoes, Biscuits & Gravy, Assorted Bagels with Cream Cheese or Butter, Fruit Salad, Orange Juice, Coffee and Tea

Mansion House Breakfast $22/person
Scrambled Eggs, Choice of Breakfast Meat, Breakfast Potatoes, Yogurt & Granola, Fruit Salad, Assorted breakfast pastries, Orange Juice, Coffee and Tea

Greenhouse Breakfast $16/person
Assorted breakfast pastries, Assorted Bagels with Cream Cheese or Butter, Fruit Salad, Yogurt & Granola, Individual Oatmeal cups, Cereal, Orange Juice, Coffee and Tea

The Wharf Breakfast $13/person
Assorted breakfast pastries, Fruit Salad, Yogurt & Granola, Orange Juice, Coffee and Tea

Add-Ons:
Waffle Station $9/person
Pick two toppings: Whipped Cream, Strawberry Fruit Topping, Blueberry Fruit Topping, Chocolate Chips

Omelet Station $13/person
Pick four toppings: Bacon, Ham, Onions, Tomatoes, Spinach, Cheddar Cheese, Mozzarella

*The Omelet Station requires a $150 Staffing Fee per hour and a minimum of 25 guests.*

Casserole Options:
Ham & Cheddar
Bacon & Cheddar
Tomato & Mozzarella
Feta & Spinach

Breakfast Meat Options:
Bacon
Turkey Bacon
Sausage
Chicken Sausage
Ham
George Washington’s
Mount Vernon

Group Dining: Early Dinner Menu
$34 per guest
(Tax and gratuity included)

Available Monday – Thursday, 4:00pm to 6:00pm

Our early dinner menu includes a Caesar Salad, a choice of two entrées (select from the following list), apple or cherry Pie (select one), and non-alcoholic beverages.

Bacon Wrapped Meatloaf

Petite Salmon Fillet with Hollandaise

Rosemary Chicken

Sliced Turkey with Gravy

Vegetable Lasagna

All Served with:
Chef’s choice of Vegetable and Potato
Homemade Breads and Crackers

Final menu selection must be supplied two weeks prior to arrival.
Final guest count and their entrée selections must be supplied at least five (5) business days prior to the dinner.
Dinner must be paid with a certified check, company check, or a major credit card.
Meal counts must be provided for parties over 40 or a $2 per person surcharge will occur