



Signature Events
MENU

Signature Events

MENU



Thank you for your interest in hosting your signature event at Lightfoot Restaurant. Whether you are hosting a small luncheon, wedding reception or large corporate function, the Lightfoot will accommodate your every need. Indeed, our private banquet rooms are full of possibilities.

To facilitate your planning, the Lightfoot would like to take this opportunity to highlight and draw your attention to a few of our key policies and private-party services.

Put simply, the Lightfoot does not charge a room rental fee. We do, however impose a minimum food and beverage charge, according to both the banquet room chosen and the event date and time set. Minimum food and beverage charges do not include tax or gratuity. Please refer to the Signature Events Deposit Contract for more details.

In order to reserve one of our three banquet rooms, we require a non-refundable deposit of \$1000, \$500 and \$500 respectively for the Sheridan, Marshall and Greene Rooms. Function rooms are assigned according to the number of guests anticipated and the Lightfoot reserves the right to change groups to a more suitably sized banquet room, subject to availability.

Having received the deposit for your signature event, our Catering Manager will then happily assist you in planning every aspect of your special event, according to your individual food and beverage requirements.

Please note that whether you are hosting a luncheon or dinner function, menus offering more than one starter: entrée or dessert choice must be pre-selected by the guests and place cards provided by the host. We also offer a wide-ranging selection of lunch and dinner buffet options, as well as combination plates for seated dining, should narrowing your food choices prove too restrictive.

Food & Beverage pricing is subject to change until menu selections are confirmed in a Lightfoot catering contract.

A contract estimate will be provided, once your food and beverage menu are determined. For larger parties, a 50% prepayment is required 60 days prior to the function.

A final confirmation and guaranteed number of guests is required by noon, three business days prior to the event. This guaranteed number of guests is not subject to reduction.

Again, we thank you for your consideration of the Lightfoot Restaurant as the venue for your signature event and hope to make it as memorable as possible.

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Private Party Services and Information

Our Catering Manager is available to assist you in planning every aspect of your special event. Please inquire about floral arrangements, entertainment, photography and specialty rentals.

Guarantee

A final confirmation and guaranteed number of guests is required by 12 noon, three business days prior to the function (Due by Friday for Tuesday and Wednesday events). This number will be considered a guarantee, not subject to reduction, and charges will be made based on this count. If this number is not received, your contract estimate will be considered the guarantee.

Service Charge & Sales Tax

A **20% service charge (or \$100, whichever is greater)**, 6% **Virginia sales tax** and 3.5% **Leesburg Meals Tax** will be added to all food and beverage charges. Tax exempt organizations must provide a State Tax Exemption Certificate.

Payment Policy

Deposits are non-refundable

\$1000 is required to reserve the Sheridan Room.

\$500 is required to reserve the Greene or Marshall Rooms.

A 50% pre-payment is required 60 days prior to the function. The remaining 50% of the estimated costs are due three days prior to the function at the time of the guarantee. Any balance is due at the conclusion of the function. If prepayment is not made and your group cancels, any attorney fees Lightfoot incurs and prepayments due shall be paid by the group and or contact on the deposit form. Please see Signature Events Deposit Contract.

If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards.

Cancellations

If your group cancels, the deposit fee and any prepayments are forfeited. Please see payment policy above

Room Minimums

Lightfoot Restaurant does not require a room charge. Instead we have established with each function room a minimum for food and beverage that must be spent. These amounts differ by day and evening, as well as by weekday and weekend. If the minimum is not met, then a room rental charge for the difference will be added to the final bill. Please see Minimum Food and Beverage and Signature Events Deposit Contract.

Time Frames

Daily time frames for reserving function space are:

11am–4pm for afternoon events and 6pm–11pm for evening events. Special arrangements can be made if needed. There is a **\$300 charge for every hour, or part thereof, over the allotted five hours.**

Miscellaneous Charges

Lightfoot Restaurant asks that guests get management approval before bringing in any outside food and/or beverage. If a cake is brought in a **\$3 Per Person cake cutting fee will apply.** If wine is brought in, a **\$25 per bottle corkage fee will apply.** A **\$400 rental charge is required for our dance floor.** A **wedding ceremony fee is \$500, Tripod Screen \$40.**

Chef Requests

If any of your guest have an allergy or dietary restriction please inform us at the time of final guarantee so we can accommodate the request.

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Additional Lightfoot Policies

Insurance and health department regulations prohibit us from giving extra food or beverage to guests to take home.

The Lightfoot Restaurant reserves the right to refuse alcoholic beverages to any individual for any reason.

Lightfoot Restaurant does not permit excessive alcohol consumption. In accordance with Virginia State Law no one under the age of 21 is permitted to consume alcoholic beverages.

Anyone in your party helping a person under the age of 21 years of age receive an alcoholic beverage will be asked to leave.

Lightfoot Restaurant does not permit its bartenders to serve "shot" type drinks at banquet functions.

Any source of music will be kept at a certain minimum out of respect for other restaurant guests.

We provide, at no extra cost, five foot banquet rounds, white linen and chairs. All other decorations will need to be brought in. Please, no confetti, tape or nail on walls, or open flames.

Minimum Food & Beverage

*Minimum Food and Beverage charges for the **Sheridan Room** are as follows:*

Sunday	\$3,000 AM or PM
Monday-Thursday	\$2,000 AM / \$3,000 PM
Friday	\$2,000 AM / \$5,000 PM
Saturday	\$3,000 AM / \$8,000 PM

December PM events

Friday:	\$6,000
Saturday:	\$9,000

*Minimum Food and Beverage charges for the **Marshall** or **Greene Room** are as follows:*

Daily: **\$1,000 AM or PM**

These minimum costs do not include tax or gratuity. If minimums are not met. Then a room rental for the difference will be added to the final bill

PRICES SUBJECT TO CHANGE

LIGHTFOOTRESTAURANT.COM

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PHONE 703-771-2233

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Host Bar

25 Person Minimum/One Hour	
Minimum Lightfoot Brands \$9 per drink	45 Person Minimum
Premium Brands \$12 per drink	Banquet Wines, Premium and Lightfoot
Martinis, Manhattans, & Cosmopolitan, Old Fashioned \$16 per drink	Brand Liquors, Imported and Domestic Beers, Sodas, Juices, and Bottled Waters
Banquet Wines by the glass \$9 per drink	1 Hour \$28 Per Person
Cordials and Liqueurs \$15 per drink	2 Hours \$56 Per Person
Domestic Beer \$7 per drink	3 Hours \$68 Per Person
Imported Beer \$9 per drink	4 Hours \$80 Per Person
Soda, Juice, and Bottled Water \$4 per drink	5 Hours \$88 Per Person

Premium Bar Package

The Piano Bar
45 Person Minimum
Banquet Wines, Premium and Lightfoot
Brand Liquors, Imported and Domestic Beers, Sodas, Juices, and Bottled Waters
1 Hour \$28 Per Person
2 Hours \$56 Per Person
3 Hours \$68 Per Person
4 Hours \$80 Per Person
5 Hours \$88 Per Person

Additional Services

Champagne Toast	\$6	Per Person
Banquet Wine	\$35	per Bottle
Coffee or Hot Tea	\$4	Per Person

Soda Package

1 Hour	\$8	Per Person
2 Hours	\$12	Per Person
3 Hour	\$15	Per Person
4 Hours	\$18	Per Person
5 Hours	\$21	Per Person
6 Hours	\$24	Per Person

Sales are subject to 20% service charge, 6% sales tax and 3.5% meal tax.

Lightfoot's Wine List is available upon request.

The Premium Bar Package

The Package do not include table side wine service with dinner or a champagne toast. Lightfoot Restaurant does not permit excessive alcohol consumption. Our bartenders reserve the right to refuse serving alcohol to any person who appears to be intoxicated. In accordance with Virginia State Law no one under the age of 21 is permitted to consume alcoholic beverage. Anyone in your party helping a person under the age of 21 years of age receive an alcoholic beverage will be asked to leave.

Lightfoot Brands

Bowman's Virginia Vodka, Bowman's Virginia Gin, Usher's Scotch, Montezuma Tequila, Castillo Silver Rum, Virginia Gentlemen Bourbon, Seagram's Seven, Korbel, and Canadian Club

Premium Brands

Titos, Absolut Vodka, Absolut Citron Vodka, Tanqueray Gin, Dewar's Scotch, Captain Morgan, Four Roses Bourbon, Bacardi Rum, Cuervo Gold Tequila, Jack Daniel's, and Canadian Club

"Shots & Shooters" are not included in the
Premium Bar Package.

Wine and Beer Package

Banquet Wine, Imported and Domestic Beer, Soda, Juice, and Bottled Water	
1 Hour \$23 Per Person	
2 Hours \$30 Per Person	
3 Hours \$37 Per Person	
4 Hours \$44 Per Person	
5 Hours \$51 Per Person	
6 Hours \$58 Per Person	

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PASSED HORS D'OEUVRES (PER 50 PIECES)

Steamed Shrimp wrapped in Snow Peas with Black Sesame Seeds and Peanut Dressing \$150 (GF)

Smoked Salmon Canapé \$150

Traditional Smithfield Ham Buttermilk Biscuit with Chutney Butter \$125

Assorted Croustades: Fresh Tomato and Basil, Black Olive Tapenade, Fresh Mozzarella and Pine Nuts, Sweet Basil Pesto and Artichoke \$130 (V)

European Cucumber with Smoked Salmon Mousse and Salmon Caviar \$150 (GF)

Marinated Chicken Satay with Creamy Cucumber Sauce \$130 (GF)

Madras Curry Marinated Beef Satay with Hoisin Sauce \$160 (GF)

Mini Fried Green Tomatoes topped with Steamed Shrimp and Szechuan Cream \$150

Miniature Crab Cakes with Remoulade \$160

Grilled Scallops wrapped in Applewood Smoked Bacon with Chipotle Mayonnaise \$175 (GF)

Spinach and Feta Phyllo Triangles \$135 (V)

Grilled Eggplant on Focaccia topped with Mozzarella, Plum Tomatoes and Basil \$120 (V)

Herb Goat Cheese Profiteroles \$130 (V)

Pork Spring Rolls with Hoisin and Peanut Sauces \$140 Petite

Crab Quiche with Lemon and Thyme \$150

Caviar on Potato Gaufrette with Crème Fraîche, Chopped Egg, and Capers \$150 (GF)

Miniature Beef Tenderloin on Garlic Toast \$160

Miniature Ham, Leek, and Brie Tarts \$140

Curry Shrimp Salad Canapé \$140

Deviled Eggs with Bacon & Hot Sauce \$120 (GF)

Mini BLT'S \$130

Creamy Tomato Soup Shooter with Mini Grilled Cheese \$140 (V)

Chicken, Black Bean, Cheddar & Corn Empanada with Avocado Mousse \$140

Grilled Baguette with Goat Cheese & Onion Jam \$110 (V)

Glazed Virginia Ham on Mini Sweet Potato Pancakes with Pineapple Salsa \$120

Grilled Garlic-Cumin Shrimp with Cilantro Lime Cream \$150 (GF)

Sun-dried Tomato-Basil-Boursin on Puff Pastry \$140 (V)

Field Mushroom, Goat & Gruyere Cheese on Puff Pastry with Tarragon & Truffle Oil \$140

Miso Glazed Tuna, Shiitake, Jalapeno Skewer (GF) \$150

Shrimp Tempura with Lemongrass-Lime Sweet & Sour Sauce \$150

Swedish Meatballs on a Mini Fork \$130

Pork Belly Bites with a Bourbon-Maple-Mustard Glaze \$140 (GF)

Sesame Crusted Tuna on a Wonton Crisp with Seaweed Salad \$160

Buttermilk Fried Chicken Biscuit with a Spicy Honey Glaze \$130

Petite Lobster Rolls on a Grilled Potato Roll \$175

Beef Tenderloin Bánh Mì Sliders with Red Thai Curry Mayo, Daikon, Cucumber, Cilantro, Carrot and Ponzu Vinaigrette \$160

Lightfoot Ale Braised Corned Beef Reuben on NY Rye with 1,000 Island & Homemade Apple Kraut \$130

Petite Buttermilk Fried Chicken & Waffle with Honey Mustard Glaze \$130

Shrimp Hush Puppies with Warm Honey Butter \$150

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STATIONARY HORS D 'OEUVRES (PRICED Per Person) 25 Person Minimum

Assorted Vegetable Crudités served in Baskets with Blue Cheese and Dill-Onion Dipping Sauces **\$6.00**

Selection of Imported & Domestic Cheeses with Fresh Fruit, Berries, Assorted Fresh Breads and Crackers **\$9.00**

Ripe Brie, Fresh Grapes, and Apple Slices set with French Bread **\$8.00**

Warm Brie Wheel topped with Dried Cherries, Figs, Apricots, Toasted Almonds, Pecans, and drizzled with Honey set with French Baguette **\$8.00**

Smoked Salmon with Chopped Egg, Bermuda Onions, Capers, Cream Cheese, Fresh Dill, Lemon and Assorted Fresh Breads and Crackers **\$10.00**

Assorted Antipasto of Italian Meats, Cheeses, and Grilled Vegetables served with Olives and Pepperoncini **\$11.00**

Warm Jumbo Lump Crab and Slivered Almond Dip with a Fresh Sliced Baguette and Imported Crackers **\$12.00**

Smoked Virginia Ham offered with Coarse Mustard, Mayonnaise and Buttermilk Biscuits **\$10.00**

Beef Tenderloin accompanied by Coarse Mustard, Horseradish Mayonnaise, Dijon Mustard, and Assorted Fresh Breads and Rolls **\$15.00**

Smoked Breast of Turkey served with Coarse Mustard, Mayonnaise, Chutney, and Assorted Fresh Breads and Biscuits **\$10.00**

Hummus served with Fresh Pita Chips **\$6.00**

Warm Spinach & Artichoke Dip with Fresh Pita Wedges **\$7.00**

Peking Duck Rolls **\$10.00**

Vegetable Dip with Fresh Pita Chips **\$6.00**

Traditional Shrimp Cocktail with Traditional Accompaniments Per Shrimp **\$4.00**

Oysters on the Half Shell with Traditional Accompaniments- Market Price

Raw Bar—with a Special Ice Sculpture designed just for your party Priced Individually

House made Potato Chips & French Onion Dip **\$4.50**

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BRUNCH BUFFET

SALADS & STARTERS

Please Choose 3

Fresh Seasonal Fruit Display

Breakfast Potatoes

Warm Grits

Oatmeal served with Brown Sugar & Raisins on the side

Bacon & Sausage Links

Biscuits and Sausage Gravy

Fried Green Tomatoes with Szechuan Cream (add shrimp additional \$2 Per Guest)

Hash Browns

Fresh Bagels set with Smoked Salmon, Cream Cheese, Bermuda Onion, Capers, and Fresh Tomato (Add \$4 Per Person)

Any Salads may be selected from the Lunch Buffet

ENTREES

Please Choose 2

Traditional Eggs Benedict with Grilled Virginia Ham

Ham or Crab Eggs Benedict (add \$6 Per Person)

Scrambled Eggs

French Toast with Maple Syrup

Shrimp n' Grits (Add \$4 Per Person)

Spinach, Bacon, and Mushroom Quiche with Roasted Red

Potatoes Seared Salmon Cakes with Sweet Basil Basmati Rice

Breakfast Burritos

Roasted Veggie-Gruyere Strata

\$42 Per Person

Breakfast Breads and Pastries

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PLATED LUNCHES—STARTERS

Lightfoot Spicy Creamy Tomato Soup \$6.00

Better than Maryland Crab Bisque topped with Jumbo Lump Crab \$12.00

Chef Ingrid's French Onion Soup \$10.00

Cafe Greens- Mixed Greens tossed with Soy Bean Sprouts, Oven Roasted Walnuts, served with Balsamic Vinaigrette on the side \$8.00

Traditional Caesar Salad- Romaine tossed with Traditional Caesar Dressing, Garlic Croutons, Parmesan Cheese and topped with an Anchovy Filet \$10.00

Blueridge Spinach Salad- Fresh Baby California Spinach with Smithfield Ham, Crumbled Blue Cheese, Sun-dried Cherries, Pecans and Sherry Vinaigrette on the side \$10.00

Almond Goat Cheese and Poached Pears over Mesclun Greens with Sherry Vinaigrette on the side \$10.00

Penne tossed with Sun-dried Tomato Pesto topped with Sautéed Field Mushrooms, Feta and Parmesan Cheeses and Fresh Basil \$10.00

Fried Green Tomatoes topped with Jalapeno Cheddar Cheese and Sautéed Shrimp set with Szechuan Chili Cream \$10.00

Please Select Only One Starter

If you would like to add additional starters, add \$2.00 Per Person, per item, for each guest in the party.

Place cards are required when more than one choice has been selected.

Prices are based on 1st course, not multiple courses from this selection.

ENTREES

Marinated Grilled Tuna Niçoise on a bed of Greens with Red Bliss Potatoes, Green Beans, Kalamata Olives, Plum Tomatoes and Chopped Egg with a Lemon-Dill Vinaigrette \$30.00

Steamed Shrimp Mediterranean Salad with Greens, Pita Chips, Plum Tomato, Red Peppers and Kalamata Olives tossed with Hummus Dressing topped with Parmesan and Feta Cheeses \$30.00

Grilled New York Strip (prepared Medium) topped with Caramelized Onions, Mushrooms and Bacon served with Home Cut Fries \$45.00

Jumbo Lump Crab Cake with Traditional Remoulade set with Tomato-Thyme Rice and Grilled Vegetables Market Price

Penne Pasta with Sautéed Breast of Chicken, Artichokes and Sun-dried Tomatoes in a Creamy Roasted Garlic Sauce \$30.00

Swedish Marinated Sautéed Salmon over Basmati Rice Pilaf set with Oven Roasted Red Onions, Asparagus and a Light Horseradish Cream Sauce \$32.00

Spinach, Bacon, and Mushroom Quiche set with Roasted Red Potatoes and Fresh Fruit \$25.00

Traditional Cobb Salad—Greens topped with Grilled Chicken, Fresh Tomato, Chopped Egg, Crumbled Blue Cheese, Bacon, California Avocado, Bermuda Onions, Croutons, and set with Blue Cheese dressing on the side \$28.00

Roasted Breast of Chicken topped with a Cremini Mushroom Sauce set with Herbed Rice and Fresh Seasonal Vegetables \$32.00

6oz. Grilled Filet Mignon (prepared medium) topped with Horseradish—Chive Butter and, Crispy Onions set on a bed of Chive Mashed Potatoes with Seasonal Mixed Vegetables \$45.00

Grilled Salmon with Julienne Vegetables, Roasted Potatoes, Asparagus and Citrus Butter Sauce \$32.00

Chef's Vegetarian Platter—Please specify if dairy products are allowed \$25.00

Please Select a Maximum of 2 Entrees

If you would like to add additional starters, add \$5.00 Per Person, per item, for each guest in the party.

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LUNCH BUFFET

25 Person Minimum

SALADS

Please Choose 3

Café Greens—Mixed Greens with Soy Bean Sprouts, Oven Roasted Walnuts and tossed with Balsamic Vinaigrette

Traditional Caesar Salad—Romaine tossed with Traditional Caesar Dressing,

Garlic Croutons—Parmesan Cheese, and topped with an Anchovy Filet

Blue Ridge Spinach Salad—Fresh Baby California Spinach with Smithfield Ham, Crumbled Blue Cheese, Sun-dried Cherries, Pecans, and Sherry Vinaigrette

Asian Salad—Mixed Greens, Snow Peas, Water Chestnuts, Crispy Noodles, and Carrots tossed in a Peanut Dressing

Fresh Tomatoes with Mozzarella, Basil and Balsamic Vinaigrette

Traditional Red Bliss Potato Salad with Fresh Dill

Penne Pasta Salad tossed with a Mélange of Fresh Seasonal Vegetables

Fresh Green Bean Salad

House made Creamy Black Pepper Coleslaw

Grilled Seasonal Vegetable Salad

Fresh Seasonal Fruit Display

ENTREES

Please Choose 2

Grilled Breast of Chicken with Mustard Pommery Sauce accompanied by Basmati Rice Pilaf and Julianne Vegetables

Roasted Chicken set with Asiago Polenta, Julianne Vegetables and Natural Au Jus

North Carolina Chicken Barbecue with Roasted Garlic Mashed Potatoes and Fresh Butter Beans

*Grilled Black Angus New York Strip set with Barbecue Onions and served with House made Macaroni and Cheese
(Add \$5.00 Per Person)*

Traditional Roast Beef with Chive Mashed Potatoes and Glazed Carrots

Herbed Roast Pork Loin over Baked Ziti and Vegetable Ratatouille with Fresh Mozzarella Cheese

Penne with Italian Sausage and Roasted Red Peppers in a Creamy Tomato Sauce topped with Parmesan Cheese and Fresh Basil

Seared Salmon Cakes served with Sweet Basil Basmati Rice Pilaf and Seasonal Vegetable Medley

Spinach, Bacon, and Mushroom Quiche with Roasted Red Potatoes Classic

Fried Chicken

Shrimp-n-Grits (Add \$4.00 Per Person)

\$50 Per Person

Fresh Baked Lightfoot Breads & Sweet Butter

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PLATED DINNERS

DINNER STARTERS

Lightfoot Spicy Creamy Tomato Soup \$7.00

Better Than Maryland Crab Bisque topped with Jumbo Lump Crab \$15.00

Chef Ingrid's French Onion Soup \$10.00

*Lobster Bisque topped with Lobster Medallions,
Sour Cream, and Chives \$18.00*

*Everyone's Favorite Salad—Greens tossed with Raspberry Vinaigrette,
Roasted Almonds, Navel Oranges, Fresh Raspberries,
Bacon, Sautéed Pears, and Goat Cheese \$12.00*

*Greens tossed with Fig Vinaigrette topped with
Fried Goat Cheese & Roasted Hazelnuts \$12.00*

*Cafe Greens—Mixed Greens with Soy Bean Sprouts,
Oven Roasted Walnuts and Balsamic Vinaigrette
set on the side \$10.00*

*Traditional Caesar Salad—Romaine tossed with
Traditional Caesar Dressing, Garlic Croutons,
Parmesan Cheese and topped with an Anchovy \$10.00*

*Blueridge Spinach Salad—Fresh California Baby Spinach,
Smithfield Ham, Crumbled Blue Cheese, Sun-dried Cherries,
Pecans, and Sherry Vinaigrette set on the side \$12.00*

*Farmers Market Salad of Assorted Seasonal Vegetables and
Greens with Homemade Basil Buttermilk Dressing \$10.00*

*Wedge Salad with Homemade Blue Cheese Dressing, Apple Wood
Smoked Bacon & Marinated Baby Tomatoes \$12.00*

*Mediterranean Salad—Mixed Greens, Pita Chips, Plum Tomatoes,
Sweet Red Peppers, and Kalamata Olives, tossed with
Hummus Dressing and topped with Feta and Parmesan Cheeses, Red
Onion and Scallions \$12.00*

*Salad Niçoise—French Green Beans, Roasted Peppers,
Grilled Potatoes, Onions, Fresh Tomato, Niçoise Olives,
set with Niçoise Vinaigrette on the side \$12.00*

*Fried Green Tomatoes topped with Jalapeno Cheddar Cheese and
Sautéed Shrimp set with Szechuan Chili Cream \$10.00*

*Penne tossed with Sun-dried Tomato Pesto tossed
with Sautéed Field Mushrooms, Feta and Parmesan Cheeses and
Fresh Basil \$10.00*

*Grilled Wild Mushroom and Eggplant Napoleon—layered
with Fresh Mozzarella and Sweet Basil Pesto set with pine
Nuts and Roasted Red Peppers \$12.00*

*Miniature Crab & Shrimp Cake with Chopped Tomato Salad
drizzled with Red Thai Curry Mayonnaise \$18.00*

Please Select Only One Starter

If you would like to add additional starters, add \$2.00 Per Person, per item, for each guest in the party.

Place cards are required when more than one choice has been selected.

Prices are based on 1st course, not multiple courses from this selection.

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PLATED DINNERS

COMBINATION PLATES

*6 oz. Grilled Filet Mignon (Prepared Medium) topped with Horseradish Chive Butter and Crispy Onions,
served with Seasonal Accompaniments and your choice of:*

Rockfish Lightfoot Style \$60

Grilled Swordfish \$60

Grilled Salmon \$60

Swedish Marinated Salmon \$60

Grilled Chicken \$60

Jumbo Lump Crab Cake Market Price

Marinated Grilled Chicken served with Seasonal Accompaniments and your choice of:

Grilled Salmon \$53

Swedish Marinated Salmon \$53

Grilled Swordfish \$55

Jumbo Lump Crab Cake Market Price

Please Select a Maximum of Two Entrees

*If you would like to choose more than two entrees, please add \$5.00 Per Person, per item, for each additional selection,
Place cards are required when more than one choice has been selected.*

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PLATED DINNERS



DINNER ENTREES

Grilled Salmon with Julienne Vegetables, Roasted Potatoes, Asparagus and Citrus Butter Sauce **\$40.00**

Organic Roasted Chicken Breast set with Preserved Lemon and Roasted Vegetable Couscous with Cremini Mushroom Sauce **\$38.00**

Maple Glazed Salmon with Fried Cabbage with Bacon, Butternut Squash Puree, and finished with a Whole Grain Mustard Sauce **\$40.00**

Seared Scallops set over Short Rib Raviolis and garnished with Asparagus, Tomato, Pine Nuts and Micro Basil finished with Cabernet Tomato Reduction **\$48.00**

Casablanca Chicken—Roasted Breast of Chicken with a Cremini—Celery Risotto, Porcini Sauce, Organic Green Beans and Sun-dried Tomato Butter **\$38.00**

Roasted Chilean Sea Bass with Spaghetti Squash, Stir Fried Asian Vegetables, and Seaweed Salad, and Yuzu Citrus Butter
Market Price Subject to Availability

Braised Pork Shank with a Savory Cheddar—Apple—Thyme—Bacon—Bread Pudding **\$40.00**

Boneless Braised Short Rib with Smashed Yukon Gold Potatoes, Roasted Brussels Sprouts, and finished with a Cabernet—Tomato—Shallot Reduction **\$44.00**

Atomic Crab Cake with Low Country Succotash of Sweet Corn, Lima Beans, Sweet Potato, Organic Carrots, set with Basmati Rice Pilaf and Lemon—Caper—Thyme Butter Sauce **Market Price**

Virginia Seafood Stew with Rockfish, Shrimp, Sea Scallop & Mussels in a Tomato—Pepper—Bacon—Shelfish Broth **\$46.00**

Grilled Filet Mignon (Prepared Medium) topped with Horseradish—Chive Butter and Crispy Onions set on a bed of Roasted Garlic Mashed Potatoes with Seasonal Mixed Vegetables **\$52.00**

New York Strip topped with Caramelized Onions, Applewood Smoked Bacon, and Field Mushroom set with Housemade BBQ Sauce, Roasted Potatoes, and Chef's Selection of Vegetables **\$50.00**

Grilled Hoisin Basted Pork Chop set with Grilled Scallions, Seasonal Grilled Vegetables, and Roasted Garlic Mashed Potatoes **\$39.00**

Herb Roasted Breast of Chicken set on Asiago Polenta, Sautéed California Baby Spinach, and finished with a Cabernet Reduction Sauce of Tomato Concasse, Kalamata Olives, Capers, and topped with Parmesan Cheese **\$38.00**

Roast Marinated Rack of Lamb set with Course Mustard, Kalamata Olives, Scalloped Potatoes and Asparagus **\$48.00**

Swedish Marinated Sautéed Salmon over Basmati Rice set with Oven Roasted Red Onions, Asparagus and a Light Horseradish Cream Sauce **\$40.00**

Oversized Jumbo Lump Crab Cake with Traditional Remoulade, Saffron Rice, and Seasonal Grilled Vegetables **Market Price**

Baked Rockfish Lightfoot Style with Caramelized Onions, Fresh Tomato, and a Parmesan Crust in a Chardonnay Lemon Broth served with Spinach and Basmati Rice Piafl **\$40.00**

*Chef's Vegetarian Platter—
Please specify if dairy products are allowed* **\$28.00**

Please Select a Maximum of Two Entrees

If you would like to choose more than two entrees, please add \$5.00 Per Person, per item, for each additional selection, Place cards are required when more than one choice has been selected.

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DINNER BUFFET

25 persons minimum

SALADS & STARTERS

Please Choose 3

Cafe Greens—Mixed Greens tossed in Balsamic Vinaigrette with Soy Bean Sprouts and Oven Roasted Walnuts

Traditional Caesar Salad—Romaine tossed with Traditional Caesar Dressing, Garlic Croutons, Parmesan Cheese and topped with an Anchovy Filet

Blue Ridge Spinach Salad—Fresh Baby California Spinach tossed in a Sherry Vinaigrette, with Smithfield Ham, Crumbled Blue Cheese, Sun-dried Cherries and Pecans

Asian Salad—Mixed Greens, Snow Peas, Water Chestnuts, Crispy Noodles, and Carrots tossed with a Peanut Dressing

Mediterranean Salad—Mixed Greens, Pita Chips, Plum Tomatoes, Sweet Red Peppers, and Kalamata Olives, tossed in a Hummus Dressing and topped with Feta and Parmesan Cheeses, Red Onion and Scallions

Cheese Tortellini with Roasted Red Peppers and Artichokes tossed with a Balsamic Vinaigrette and topped with Shaved Parmesan

Penne with Sun-dried Tomato Pesto tossed with Sautéed Field Mushrooms, Feta, Parmesan and Fresh Basil

Grilled Seasonal Vegetable Salad

Assorted Chef's Vegetables

Fresh Tomato with Mozzarella, Basil, and Balsamic Vinaigrette

Green Bean Salad

ENTREES

Please Choose 2

Seafood Paella with Chorizo, Artichokes, Black Olives and Saffron Rice

Roasted Chicken set with Asiago Polenta, Julianne Vegetables and Natural Jus

Grilled Breast of Chicken with a Mustard Pommery Sauce and Herb Roasted Potatoes

Swedish Marinated Sautéed Salmon over Basmati Rice set with Roasted Red Onions, Fresh Asparagus and a Light Horseradish Cream

Baked Rockfish Lightfoot Style with Caramelized Onions, Fresh Tomato and a Parmesan Crust in a Chardonnay Lemon Broth served with Spinach and Basmati Rice Pilaf

Mustard and Rosemary Roasted Leg of Lamb with Garlic Jus and Herbed Potatoes

Traditional Roast Beef with Chive Mashed Potatoes and Glazed Carrots

Seared Beef Tenderloin Medallions with Caramelized Shallots and Scalloped Potatoes (Add 5.00 Per Person)

Beef Tenderloin Carving Station with attendant— (Add 7.00 Per Person)

Grilled Pork Chop set with Fried Cabbage with Bacon, Mashed Potatoes, Sautéed Apples with Fresh Thyme.

\$65 Per Person

Fresh Baked Lightfoot Breads & Sweet Butter

LIGHTFOOTRESTAURANT.COM

11 North King Street Leesburg, Virginia 20176

PHONE 703-771-2233

Signature Events

MENU



DESSERTS

(GF) Mocha Ya Ya—Moist Rich Chocolate Torte flavored with Espresso and presented on a pool of Bittersweet Chocolate Sauce with Whipped Cream and Fresh Strawberries **\$9.50**

Key Lime Torte served in a Graham Cracker Crust, garnished with Whipped Cream and Toasted Coconut **\$9.50**

Peanut Butter Torte—Chocolate Cookie Crust filled with Peanut Butter Mousse topped with Chocolate Ganache and set with Whipped Cream and Chopped Peanuts **\$9.50**

(GF) Seasonal Berries with Whipped Cream & Berry Sauce **\$9.50**

(GF) Crème Brûlée—Please inquire about our Seasonal Selection **\$9.50**

Cheesecake—Please inquire about our Seasonal Selection **\$9.50**

Chef's Selection of Brownies, Cookies, and Bar Cookies- 1 Plate per table **\$8.50 Per Person**

Chef's Selection of Miniature Desserts- 1 plate per table **\$9.50 Per Person**

Chef's Selection of Assorted Cakes and Tortes served buffet style **\$10.50 Per Person**

Assorted Chocolate Truffles **\$3.25 per piece**

White, Dark, and Milk Chocolate Dipped Strawberries **\$3.50 per piece**

Classic Chocolate Mousse **\$10.00**

French Apple Tart with Streusel Topping, Maple Caramel, Whipped Cream and Pecans **\$9.50**

Wild Berry Cobbler with Wild Turkey Crème Anglaise **\$9.50**

Lemon Curd Tart with Italian Meringue & Fresh Raspberries **\$10.00**

Tart Cherry Crisp with Crème Anglaise **\$9.50**

Raspberry Cheesecake with Whipped Cream & Berry Sauce **\$9.50**

Specialty Cakes and Wedding Cakes are also available starting at **\$8.50 per person**

Pumpkin Brownie with Maple Caramel & Whipped Cream **\$9.50—seasonal**

Assorted Holiday Cookies **\$8.50- seasonal**

Please Select only One Dessert

*If you would like to add additional desserts, add **\$2.00 Per Person**, per item, for each guest in the party.
Place cards are required when more than one choice has been selected.*

Signature Events

MENU



WEDDING & SPECIALTY CAKES

Shapes & Sizes

Round or Square ranging in size from 6" to 16"*

Two, Three, Four or Five Tiered Cakes

Stacked or Layers

Cake Flavors

White, Vanilla, Chocolate, Hazelnut, Almond, Lemon, Poppy Seed, Orange, Spice, and Carrot

Fillings

Raspberry Marmalade, Strawberry Marmalade, Orange Marmalade, Mocha and Lemon

Mousse Fillings*

Chocolate, White Chocolate, Chocolate Raspberry, Lemon, Raspberry, Chocolate Almond, Hazelnut, Chocolate Hazelnut, and Amaretto

Frostings

Butter Cream, Rolled Fondant, Chocolate Ganache* and Cream Cheese**

Please inform us if the florist will provide fresh flowers for the cake.

\$ 8.50 per person

***Add \$ 1.00 Per Person**

Signature Events

MENU



ROOM CHART

Room	Dimensions WxLxH	Square Footage	Theatre style	Conference Style	Reception Style	Banquet Style	Banquet Style with dance floor
Greene	125x205x105	256.25	NA	12	30	12	NA
Marshall	185x205x15	379.25	20	16	NA	30	NA
Sheridan	41x46.5x12	1906.5	150	50	160 with piano Bar	100	100
Piano Bar	22x31x25	682	NA	NA	See Above	NA	NA
Bridal Suite	13x13x10	169	NA	NA	NA	NA	NA

SignatureEvents



In order to reserve the Sheridan Room, a non-refundable deposit of \$1000 is required and a \$500 deposit is required for the Marshall and Greene Rooms.

The minimum food and beverage charges for the Sheridan Room are as follows:

Sunday \$3,000 AM and \$3,000PM
Monday-Thursday \$2,000 AM and \$3,000 PM
Friday \$2,000 AM and \$5,000 PM
Saturday \$3,000 AM and \$8,000 PM

December evening costs are: Friday \$6,000 and Saturday \$9,000

For the Marshall and Greene Rooms, the minimum food and beverage costs are:
Sunday-Saturday \$1,000

These minimum costs do not include tax or gratuity.

The confirmed reservation date of this contract is the date you are reserving at the Lightfoot Restaurant. 50% prepayment of the room, food, and beverage minimum is required 60 days prior to the confirmed reservation date. If you cancel within the 60 days prior to the confirmed reservation date Lightfoot is due the non-refundable deposit and 50% prepayment of the food and beverage minimum as listed above. The remaining 50% of the estimated costs are due 3 days prior to the confirmed reservation date at the time of the guarantee deadline. If the function is canceled within 30 days of the confirmed reservation date the entire food and beverage minimum is due the Lightfoot Restaurant along with any reasonable attorney's fees incurred in obtaining this amount.

The Lightfoot Restaurant will provide a contract estimate when you provide us with your food and beverage requirements. A final confirmation and guaranteed number of guests is required by noon, three business days prior to the event. This number will be considered a guarantee, not subject to reduction, and charges will be made based on this count.

*Also, be advised that a \$100.00 fee will be charged for any additional setup on the day of the event and the cost of any damages to the equipment or private rooms will also be added to the bill. The total remaining balance will be due at the conclusion of the event.
Please - NO CONFETTI, TAPE, NAILS IN WALLS, OR OPEN FLAMES.*

If you use a credit card, we will charge an additional 3% to help offset processing costs, this amount is not more than what we pay in fees. We do not surcharge debit cards.

I have read the above contract and agree to the terms and conditions as well as the terms and conditions on any contract addendum which I may sign.

