

## Dinner Buffets

### The Virginian (minimum of 35 guests)

Soup  
Spicy Peanut Soup

Salad  
Virginia Greens, Spiced Pecans, Cucumbers and Pickled Onions,  
Shenandoah Roasted Apple Dressing

Carved To Order  
Hickory Smoked Pork Loin with Creole Mustard

Entrées  
Crispy Tilapia on Green Tomato Chow-Chow

Chicken Chesapeake with Bay Crabmeat

Accompaniments  
Braised Snap Beans on a Bed of Hoppin' John

Creamy Garlic Mashed Red Bliss Potatoes

Rolls and Butter

Pastry Chef's Selection of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$50 per guest  
\$75 Carver's Fee

Prices are based on one hour of continuous service.  
Additional \$5 charge per guest if guarantee is fewer than stated minimum.

## Dinner Buffets (continued)

### Deep South (minimum of 35 guests)

Soup  
Creamy Corn and Virginia Ham Chowder

Salad  
Chilled Iceberg Lettuce Quarters and Tomatoes topped with Applewood Smoked Bacon  
Gorgonzola Dressing

Carved To Order  
Slow Roasted Pork Shoulder with  
Virginian Gentleman Barbeque Sauce and Corn Bread

Entrées  
Cornmeal Crusted Catfish with Smoked Paprika Remoulade  
and Pepperoncini Cream Sauce  
  
Grilled Chicken Breast with a Roasted Garlic Red Eye Gravy and Charred Scallions

Accompaniments  
Three Squash Casserole with Stewed Tomatoes

Honey Glazed Sweet Potatoes

Rolls and Butter

Pastry Chef's Selection of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$50 per guest  
\$75 Carver's Fee

Prices are based on one hour of continuous service.  
Additional \$5 charge per guest if guarantee is fewer than stated minimum.

## Dinner Buffets (continued)

### Jeffersonian (minimum of 35 guests)

Soup  
She Crab Soup

Salad  
Baby Spinach, Arugula and Foccacia Croutons with Duck Confit  
Caramelized Shallot Sherry Vinaigrette

Carved To Order  
Roasted Prime Rib with Brandied Shallot Demi Glace

Entrées  
Braised Rockfish (seasonal) or Halibut with Saffron Pearl Onions and  
Vermouth Stewed Tomatoes

Roasted Turkey with Shaved Country Ham and Mornay Sauce

Accompaniments  
Truffled Macaroni and Cabot Cheddar Cheese

Artichoke and Cauliflower Barigoule

Rolls and Butter

Pastry Chef's Selection of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$80 per guest  
\$75 Carver's Fee

Prices are based on one hour of continuous service.  
Additional \$5 charge per guest if guarantee is fewer than stated minimum.