

Plated Dinner

All plated dinners are served with warm rolls and sweet butter,
preset water, regular and decaffeinated coffee and a selection of teas.

Salads

Maximum of one choice

Hearts of Romaine Caesar, Roasted Garlic Crouton

Heirloom Tomatoes and Burrata, Arugula, Roasted Peppers, Basil Crostini and Saba

Spinach and Baby Arugula, Charred Peppers, Pickled Eggs, Onions and Bacon Dijon Emulsion

Arcadian Sweet Greens, Roasted Beets, Drunken Goat Cheese, Candied Pecans and Smoked Balsamic Vinaigrette

\$10

Soups

Maximum of one choice

Spiced Virginia Peanut Soup

Edward's Sausage Chowder

Potato Leek Cream Soup

She Crab Bisque

Ginger Carrot Bisque (Vegan)

\$8

Entrées

One choice per 30 guests with a maximum of three choices

Pan Seared Free-Range Chicken Breast, Roasted Garlic and Brown Butter Crushed Yukon Potatoes, Mushroom, Broccolini and Garlic Thyme Jus

Bacon Wrapped Duroc Pork Medallion, Corn and Carolina Gold Risotto, Broccolini and Madeira Jus

Benne Crusted Salmon, Hominy and Smoked Fontina Polenta, Roasted Sweet Peppers, Asparagus, Braised Fennel and Tomato Butter

Wild Mushroom Strudel, Asparagus Risotto and Roasted Tomato

Valpolicella Braised Short Ribs, Parmesan and Truffle Potato Gnocchi, Garlic Braised Broccolini and Gremolata

Chickpea and Cauliflower Tagine, Basmati Rice, Blistered Green Beans, Pearl Onions

Crispy Chickpea Rondels, Napa and Purple Cabbage Slaw, Orange Zest Glazed Sweet Potato and Pickled Pepper Aioli

\$35

Flounder Stuffed with Spinach, Fontina and Roasted Cauliflower, Hazelnuts, Fennel and Calabrian Chili Butter

Pepper Rubbed Certified Angus Beef Flat Iron, Asparagus, Confit Tomato Salad and Shallot Jus

Chicken Roulade Stuffed with Spinach and Fontina Cheese, Garlic Mashed Potatoes, Melange of Summer Squash, Asparagus, Cherry Cream Sauce

Pan Seared Day Boat Scallops, Parsnip Mousse, Asparagus, Romanesco and Truffle Tarragon Butter

Old Bay Seared Chicken with Ham, Corn, and Crab Relish, Stone Ground Grits and Haricot Vert with Creole Gravy

\$46

Grilled Certified Angus Beef Tenderloin, Three Potato Gratin, Roasted Baby Vegetables and Bordelaise

Post Oak Smoked Certified Angus Beef Tenderloin, Sea-Salt Roasted Marble Potatoes, Grilled Asparagus, Crispy Shallots and Demi-Glace

Seared Rockfish, Pesto and Lobster Risotto, Fennel, Leeks and Cavalo Nero and Shellfish Sugo

\$58

Dual Entrées

Dual Entrées are accompanied with chef's selection of potato purée, seasonal baby vegetables and 5 ounces of each protein.

Choose Two: Grilled Beef Tenderloin, Grilled Beef Flat Iron, Seared Salmon
Herbed Chicken Breast, Seared Scallops, Jumbo Shrimp, or Mid-Atlantic Crab Cake

Suggested Pairings

Herbed Chicken Breast with Chicken Jus and Jumbo Shrimp with Blackened Butter Sauce
Demi-Glace Beef Tenderloin with Bordelaise and Seared Scallops with Lemon Butter Sauce
Grilled Beef Flat Iron with Bordelaise and Seared Salmon with Sweet Pepper Coulis

\$69

Desserts

Manna Chocolate and Reservoir Bourbon Pecan Pie with Hickory Syrup Whipped Cream
Raspberry and Yuzu Tart with Yuzu Crèmeux, Fresh Raspberries, Canton Ginger Mint Whipped Crème
and Toasted Sesame Meringue
Dulcey Panna Cotta, Mango Compote, Almond Streusel and Rum Whipped Cream
Milk Chocolate Pot de Crème, Salted Caramel Sauce and Chocolate Covered Coffee Beans
Strawberry Mascarpone Financier and Almond Crunch
Tiramisu - Lady Fingers, Lamp Lighter Espresso Crumble and Ganache
Lemon Mousse with Blueberry Compote and Candied Lemon
Triple Chocolate Layer Cake - Milk Chocolate Bavarois, Dark Chocolate Crunch and Seasonal Berries
Valrhona Mousse - available in White Chocolate, Milk Chocolate, Dark Chocolate, Red Velvet, Lemon, Raspberry or Strawberry
New York Style Cheese Cake with Brown Butter Crust - available in Chocolate, Vanilla, Red Velvet, Neapolitan, Oreo, Toffee
Caramel, Snicker's, Reese's or Kit Kat
Fruit Sorbets - Pastry Chefs Seasonal Selection of Three
Chocolate Pavé - 62% Chocolate Mousse - Flourless Chocolate Cake, Hazelnut Crunch and Salted Caramel Chantilly
Dark Chocolate Cherry Bombe with Morello Cherries, Vanilla Crème and Pistachios

\$12

Trio of Plated Miniatures

Choose Three: Key Lime Bar, Lemon Curd Fruit Pie, Ginger Spice Cake, Blueberry Soup Shooter, Strawberry Soup Shooter
Panna Cotta, Red Velvet Cupcake, Chocolate Cupcake, Oreo Mudslide Bite, Carrot Cake Cupcake, Cookie-Style Whoopie Pie
Pecan Bite, Virginia Peanut Pot de Crème, Vanilla or Chocolate Cheesecake

\$16