

BUILD YOUR OWN DINNER BUFFET

All dinner buffets are served with warm rolls and sweet butter, Pastry Chef's selection of miniature desserts, preset water, regular and decaffeinated coffee and a selection of teas.

DOGWOOD: One Starter | Two Entrées | Two Sides \$70 CARDINAL: One Starter | Three Entrées | Two Sides \$78

Starters

GRILLED CAESAR SALAD

Romaine, Sourdough Croutons Parmesan, & Lemon

CHOPPED SALAD

Iceberg, Diced Tomatoes, Avocado Eggs, & Creamy Garlic Vinaigrette

HEIRLOOM TOMATOES

Traditional Pesto, Burrata, Basil & Balsamic Vinaigrette

MESCLUN

Red Quinoa, Roasted Beets, Cucumber, Golden Raisins, & Herbed Champagne Vinaigrette

ICEBERG WEDGE

Gorgonzola Cheese, Crispy Bacon, Pickled Red Onions, Heirloom Cherry Tomatoes & Buttermilk Dressing

SPICED VIRGINIA PEANUT SOUP EDWARD'S SAUSAGE CHOWDER WHITE CHICKEN CHILI POTATO LEEK CREAM SOUP SHE CRAB BISQUE GINGER CARROT BISQUE

Entrees

BRAISED BEEF SHORT RIBS Red Wine Demi

PEPPER RUBBED BEEF FLAT IRON Horseradish Demi Glace

GRILLED AIRLINE CHICKEN BREAST Garlic Thyme Jus

BONE IN PORK CHOPS Brandied Pork Jus

GRILLED MAHI MAHI

Charred Com Relish & Tomatillo Salsa

SALMON PICCATA

Marinated Peppers & Beurre Blanc

BBQ DRY FRIED EGGPLANT

Southern Greens, Hickory Smoked Root Vegetables & Smoked Red Pepper Coulis (GF, V, NF)

HARISSA CAULIFLOWER "STEAK"

Baba Ghanoush, Beet Hash & Haricot Verts (GF, V, NF)

Sides

- ROASTED GARLIC MASHED POTATOES
- BROCCOLINI
- POTATOES AU GRATIN
- GRILLED ASPARAGUS
- PARMESAN RISOTTO
- SAUTEED SPINACH WITH SHALLOTS
- PECORINO POLENTA
- FRENCH GREEN BEANS
- MAC AND CHEESE
- HERBED ROASTED POTATO & BRUSSELS SPROUT HASH
- ZA'ATAR ROASTED CAULIFLOWER
- SMOKED TURKEY COLLARD GREENS

Buffet for less than 50 guests will incur a \$100 surcharge. All prices subject to 13.5% combined taxes and 23% service charge.