

# Dinner Buffet

Minimum of 25 guests | Chef required per 100 guests at \$100 per chef

Dinner service is served buffet style with warm rolls and sweet butter, Pastry Chef's selection of miniature desserts, regular and decaffeinated coffee and selection of teas and replenished for one hour.

## The Manchester

### Reception

Ham Biscuits

Pimento Cheese Fritters

Chesapeake Bay Oyster Display

**\$550 | Serves 25 guests**

### Dinner Service

Arcadian Sweet Baby Lettuce, Shaved Green Apple, Toasted Pecans, Citrus Poppy Seed Dressing

Hand Carved Oak Smoked Beef Brisket, Cherry Bourbon BBQ

Smoked Koch Farms All-Natural Turkey and Gravy

Roasted Duroc Pork Loin and Apple Cider Glaze

Stewed Green Beans and Okra

Jefferson Spoon Bread

**\$70 per guest**

## The Oregon Hill

### Reception

Chicken and Waffles

Crab Dip with Old Bay Toast Points Display

Fried Green Tomatoes and Remoulade

**\$440 | Serves 25 Guests**

### Dinner Service

Icebox Lettuce with Cherry Tomatoes, Spicy Carrots, Cucumbers, Cheddar Cheese, Green Goddess Dressing

Hand Carved Bell Evans Free-Range Roasted Chicken

Crispy Cornmeal Catfish, Chips and Remoulade

Grilled Pork Chops with Smothered Onion Gravy

Baked Macaroni and Cheese

Braised Collard Greens and Pulled Koch All-Natural Smoked Turkey

Buttermilk Biscuits

**\$75 per guest**

**Buffet for less than 25 guests will incur a \$200 surcharge**

These items can be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

## The Chimborazo

### Reception

Snapper Ceviche Martini Display  
Tequila Marinated Watermelon Lollipops with  
Crispy Salumi and Cotija  
Candied Pecan Crusted Drunken Goat Cheese Truffle with Hot Pepper and Peach Jam  
**\$550 | Serves 25 guests**

### Dinner Service

Romaine Salad with Grilled Oranges, Toasted Pepitas, Chilies and Sesame, Avocado and Lime Dressing  
Hand Carved Certified Angus Beef Churrasco Beef Tri-Tip, Chimichurri Sauce  
Catalan Stew with Atlantic Cod, Mussels and Bay Scallops  
Peruvian Free-Range Chicken with Salsa Verde  
Roasted Cauliflower, Carrots and Pistachios with Mole Rojo  
Papas Bravas  
Churros y Chocolate  
**\$80 per guest**

## The Belle Isle

### Reception

Smoked Trout Salad Profiteroles  
Ahi Tuna Poke Martini Display  
Herb Roasted "Oyster" Mushroom Bruschetta  
**\$605 | Serves 25 guests**

### Dinner Service

Citrus Wedge Salad, Baby Iceberg, Grapefruit, Mandarin Orange, Peppadew, Toasted Almonds  
Poppyseed Pomegranate Molasses Dressing  
Seasonal Whole Roasted Fish, Persillade, Fennel, Garlic, Green Onions and Capers  
Brick Roasted Free-Range Chicken with Sauce Marengo  
Blackened Shrimp, Sausage and Bay Scallops on Stone Ground Grits with Creole Gravy  
Roasted Carrots with Garlic and Dill  
Herb Roasted Potato and Brussels Sprout Hash  
**\$87 per guest**

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## The Church Hill

### Dinner Service

Corn and Ham Chowder

Classic Greek Style Salad, Olives, Grilled Onions, Cucumbers, Sweet Peppers and Oregano Vinaigrette

Pan Seared Sustainable Salmon with Tomatoes, Fennel and Vermouth Butter

Herb Roasted Bell Evans Chicken Breast with Shallot Jus

Hand Carved Spice Crusted Certified Angus Beef New York Striploin with Herbed Marrow Butter

Sautéed Broccolini and Snap Peas

Horseradish and Red Bliss Mashed Potatoes

**\$92 per guest**

## The Capital Grounds

### Dinner Service

She Crab Soup

Spinach and Baby Arugula Salad with Charred Peppers, Pickled Eggs, Onions and Bacon Dijon Vinaigrette

Hand Carved Prime Rib and Mushroom Au Jus

Pan Seared Scallops and Creamed Spinach with Saffron Butter

Slow Roasted Duroc Pork with Apple Jalapeño Agrodolce

Baby Carrot, Asparagus Tip and Mushroom Ragout

Gratin of Sweet and Russet Potatoes with Roasted Garlic

**\$92 per guest**

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