

Light Lunch

Served with preset water, iced tea, regular and decaffeinated coffee and a selection of teas

Plated À la Carte Options

Minimum of 10 guests per sandwich selection

Two Categories \$24, Three Categories \$32, Four Categories \$35

Soups

Classic Tomato Basil Bisque

Ham and Corn Chowder

Virginia Peanut Soup

Sides

Orzo Pasta Salad, Seasonal Crisp Vegetables
Lemon Vinaigrette

Apple Celery Cole Slaw, Roasted Pecans

Classic Potato Salad, Mirepoix
"Duke's Dressing"

Ancient Grains, Seasonal Vegetables
Citrus-Herb Vinaigrette

Virginia Greens Salad, Roasted Beets
Queso Fresco, Candied Pecans and
Balsamic Vinaigrette

Classic Caesar

Desserts

Double Fudge Brownie

White Chocolate Blondie

Cookie Duo

Oatmeal Moon Pie

Sandwiches

Roast Beef, Horseradish Cream, Onion Straws
Lettuce, Tomato, Onion Ficelle

Smoked Turkey Breast, Bacon
Havarti, Potato Roll

Southern Chicken Salad with Apples
Toasted Pecans, Butter Croissant

Grilled Chicken, Kimchi Slaw
Kewpie Mayonnaise, Vietnamese Baguette

Smithfield Ham, Turkey, Swiss Cheese
Sliced Pane Paesano

Pimento Cheese and Pit Ham, Arugula Ciabatta Roll

Chickpea Muffuletta, Rosemary Focaccia

Prosciutto, Salumi, Gorgonzola
Figs, Onion Ficelle

Roasted Eggplant Spread, Spinach, Feta
Marinated Peppers, Grilled Flatbread



Box Lunch

Minimum of 10 guests per sandwich selection.

All Boxed Lunches Include: Route 11 Potato Chips, Fresh Whole Fruit, Bottled Still Water
Your Choice of One Sandwich and One Dessert Selection

\$30

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.

All prices subject to 13.5% combined taxes and 20% service charge.

Rev 1/23

Little Deli

Available for 10 or more guests

Choose Two: Classic Potato Salad, Caesar Salad, Orzo Pasta Salad or Virginia Greens Salad

Roasted Beef, Applewood Smoked Turkey Breast and CarveMaster Ham

Swiss, Havarti, Cheddar and American Cheeses

Lettuce, Sliced Tomatoes and Pickle Spears

Multigrain Breads and Rolls

Chef's Choice of Miniature Desserts

Preset Water and Iced Tea, Coffee and Selection of Hot Tea

\$37

Afternoon Tea

Served individually or per table for one hour

Five Individual Finger Sandwiches to include: Tarragon Chicken Salad, Richmond's Famous Ham "Biscuits"
Salmon Gravlax on Herbed Cream Cheese and Pumpernickel, Deviled Egg Salad and Caper Aioli Sandwich
Cucumber Sandwich with Whipped Feta and Preserved Lemons

Freshly Baked Seasonal Scones served with Devonshire Cream and Strawberry Preserves

A Selection of Macarons, Petit Fours and Tea Bread (six pieces)

Hand Dipped Chocolate Strawberry (one)

Curated Choice of Tea

\$38

A gluten free menu is available at an additional charge of \$6.00 per person.
Peanut or dairy free menus are also available at an additional charge of \$4.00 per person.

We strive to offer gluten-free menu options, but do not have gluten-free kitchens. Individual foods may come into contact with one another due to shared cooking and preparation areas. Thus, we cannot guarantee that cross-contact with foods containing gluten will not occur; however, we take every step possible to prevent this.

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.