



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 10

CHOOSE ONE

- Kale, Romaine, Shaved Parmesan, Heirloom Cherry Tomatoes, Zatar Croutons & Lime Caesar Dressing (V)
- Baby Iceberg, Gorgonzola, Pickled Onions, Watermelon Radish, Cherry Tomatoes & Green Goddess
- Spinach and Baby Arugula, Pickled Strawberries, Candied Pecans, Goat Cheese, Dried Cranberries & Raspberry Thyme Vinaigrette
- Mesclun, Red Quinoa, Roasted Beets, Cucumber, Golden Raisins & Herbed Champagne Vinaigrette
- Kale, Grilled Peach, Farro, Roasted Carrot, Toasted Almonds, Smoked Tomato Vinaigrette
- Arugula, Compressed Apples, Caramelized Walnuts, Grapes, Dried Cherries, & Shenandoah Apple Vinaigrette
- Heirloom Tomato and Burrata Salad with Arugula, Roasted Peppers, Saba & Basil Crostini

Soups \$10

CHOOSE ONE

- | | |
|-------------------------------|--------------------------|
| • Spiced Virginia Peanut Soup | • Potato Leek Cream Soup |
| • Edward's Sausage Chowder | • She Crab Bisque |
| • White Chicken Chili | • Ginger Carrot Bisque |

All prices subject to 13.5% combined taxes and 23% service charge.

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.

Entrees

One choice per 30 guests | Two choices per 60 guests | Three choices per 90+ guests

PROTEINS

- Grilled Beef Tenderloin | \$60
- Red Wine Braised Short Ribs | \$40
- Pepper Rubbed Beef Flat Iron | \$38
- Five Spiced Duck Breast | \$38
- Bone In Pork Chop | \$44
- Chicken Chesapeake | \$39
- Grilled Airline Chicken Breast | \$39
- U10 Sea Scallops (Market Price)
- Sustainably Raised Salmon | \$38
- Pan Seared Branzino | \$42
- Garlic Roasted Colossal Shrimp | \$42
- Chesapeake Crab Cakes | \$50

SAUCES

Garlic Thyme Jus | Beurre Blanc | Black Truffle Demi Glace | Horseradish Demi Glace
Red Wine Demi | Sweet Pepper Coulis | Forrester Sauce | Brandied pork jus

STARCHES

- Roasted Garlic Mashed Potatoes
- Potatoes Au Gratin
- Sweet Potato Pave
- Parmesan Risotto
- Pan Roasted Sunchokes
- Charleston Rice Middlins
- Slow Cooked Grits
- Wild Rice Pilaf
- Marble Potatoes
- Hasselback Potato
- Sundried Tomato Ricotta Orzo
- Pecornino Polenta

VEGETABLES

- Grilled Asparagus
- Broccolini
- Sauteed Spinach with Shallots
- Roasted Wild Mushrooms
- Honey Thyme Baby Carrots
- Parsnip Puree
- French Green Beans
- Zatar Cauliflower
- Brussels Sprouts

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Dietary Restriction Entrees \$40

All composed plates listed below are gluten free, nut free & vegan

- Crispy Chickpea Rondels, Napa and Purple Cabbage, Orange Zest Glazed Sweet Potatoes & Pickled Pepper Aioli
- Garbanzo Bean and Cauliflower Tagine, Basmati Rice, Blistered Green Beans & Pearl Onions
- BBQ Dry Fried Eggplant, Southern Greens, Hickory Smoked Root Vegetables & Smoked Red Pepper Coulis
- Harissa Cauliflower “Steak,” Baba Ghanoush, Beet Hash, Haricot Verts

Dual Entrees \$65

Dual Entrées are accompanied with chef’s selection of mashed potatoes, seasonal baby vegetables, chef’s choice sauce & seven total ounces of protein.

CHOOSE TWO

- Pepper Rubbed Beef Flat Iron
- Sustainably Raised Salmon
- Herbed Chicken Breast
- Colossal Shrimp
- Chesapeake Crab Cake

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Desserts \$13

CHOOSE ONE

- Manna Chocolate & Reservoir Bourbon Pecan Pie with Hickory Syrup Whipped Cream
- Raspberry and Yuzu Tart with Yuzu Crèmeux, Fresh Raspberries, Canton Ginger Mint Whipped Crème & Toasted Sesame Meringue
- Dulcey Panna Cotta, Mango Compote, Almond Streusel & Rum Whipped Cream
- Milk Chocolate Pot de Crème, Salted Caramel Sauce & Chocolate Covered Coffee Beans
- Strawberry Mascarpone Financier & Almond Crunch
- Tiramisu: Lady Fingers, Lamp Lighter Espresso Crumble & Ganache
- Lemon Mousse with Blueberry Compote & Candied Lemon
- Triple Chocolate Layer Cake: Milk Chocolate Bavarois, Dark Chocolate Crunch & 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
- Chocolate Pavé: 62% Chocolate Mousse - Flourless Chocolate Cake, Hazelnut Crunch & Salted Caramel Chantilly
- Dark Chocolate Cherry Bombe with Morello Cherries, Vanilla Crème & Pistachios

Trio of Plated Miniatures \$17

CHOOSE THREE

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

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