

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

Baby Iceberg, Grapefruit, Mandarin Orange, Peppadew, Toasted Almond and Poppyseed-Pomegranate Molasses Dressing

Baby Kale and Lentils, Roasted Carrots, Watermelon Radish, Rye Croutons and Curry Carrot Vinaigrette

Roasted Cauliflower and Chickpea, Red Pepper Relish, Pickled Onions, Golden Raisins and Vadouvan Dressing

\$8

Soups

Maximum of one choice

Virginia Peanut Soup

Corn and Ham Chowder

Potato Leek Cream Soup

She Crab Bisque

Truffle Mushroom Vegan Bisque

\$6

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, Pea Ragout and Garlic Thyme Jus

Smoked Duck Breast, Wilted Spinach, Mustard Greens, Sweet Potato Pavé, Tawny Port and Cherry Jus

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

Benne Crusted Salmon, Hominy and Smoked Bacon 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

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

\$30

Pan Seared Free-Range Chicken Breast, Lump Crab, Ham and Corn, Fontina Stone Ground Grits, Swiss Chard and Creole Gravy

Grilled Swordfish, Butterbeans, Sweet Pepper Quinoa, Herb Roasted Baby Carrots and Lemon Harissa Beurre Blanc

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

Peruvian Semi Boneless Cornish Game Hens, Papas Bravas, Green Bean Escabeche and Aji Amarillo Aioli

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

Pan Seared Day Boat Scallops, Parsnip Mousse, Roasted Oyster Mushrooms, Romanesco and Truffle Tarragon Butter

Tomato and Saffron Poached Atlantic Cod, Chorizo Succotash, Braised Swiss Chard and Roasted Piquillo Pepper Nage

Thai Red Curry Butternut Squash and Royal Trumpet Mushrooms, Toasted Peanut Rice Noodles, Wok Seared Snap Beans

Fresno Chili Rings and Baby Corn

\$40

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 12.8% combined taxes and 20% service charge.

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
\$50

Market Price Selections

Potato and Rye Crusted Halibut, Ragout of Cannellini Beans, Surry Sausage and Swiss Chard, Cherrystone Clams and Pan Jus

Porcini Dusted Grouper, Garlic and Olive Oil Spaghetti Squash, Broccolini, Crab and Sherry Butter

Tapioca Crusted Snapper, Gingered Black Sticky Rice, Braised Baby Bok Choy and Sweet Chili Glaze

Lemon and Harissa Roasted Whole Branzino, Jeweled Rice, Toasted Almond Spinach

Dry Aged King Cut Prime Rib with Roasted Sunchoke, Artichokes, Demi-Glace and Horseradish Cream

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

\$60



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Desserts

Maximum of one choice

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 Bavaois, 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

\$7

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

\$12

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