

Continental Breakfasts and Enhancements

Continuous service for 30 minutes

Continental	Expanded Continental	Continental Abroad
Chilled Orange, Apple and Cranberry Juices Sliced Seasonal Fruit and Berries Multigrain Toast, Butter and Preserves Assorted Muffins and Danishes Regular and Decaffeinated Coffee and a Selection of Teas	<i>In addition to the items listed in the Continental:</i> House Made Granola with Dry Fruits and Nuts Selection of Breakfast Cereals, Milk and Soy Milk Assortment of Greek and Fruit Yogurt	<i>In addition to the Expanded Continental:</i> Charcuterie and Cheese Platter Hard Boiled Eggs
\$20	\$25	\$30

Available in a to-go format for additional \$2 per guest or \$5 per guest with a Jefferson thermal to-go bag.

À la Carte Breakfast Sandwiches

Also available as a supplement to your continental or breakfast buffet

Minimum order of one dozen per selection

Pork Sausage, Hard Fried Egg and Cheddar Cheese on an English Muffin

\$96 per dozen

Canadian Bacon, Gruyère Cheese, Baby Spinach and Egg Whites on a Croissant

\$120 per dozen

Spiced Pork Sausage Patty, Scrambled Egg and Monterey Jack Cheese on a Home Baked Biscuit

\$84 per dozen

Breakfast Burrito with Scrambled Eggs, Roasted Peppers, Chorizo and Salsa Ranchera or Vegan Tofu Chorizo, Grilled Vegetables and Tomatoes on a Flour or Corn Tortillas

\$84 per dozen

Applewood Smoked Bacon Scrambled Egg and Pepper Jack Cheese on a Croissant

\$96 per dozen

Fried Chicken and Pimento Cheese on a Buttermilk Biscuit

\$108 per dozen

Smoked Salmon Lox and Chive Cream Cheese on a Toasted Everything Bagel

\$180 per dozen

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.

Breakfast Buffets

Continuous service for one hour

All breakfast buffets include chilled orange, apple and cranberry juices and regular and decaffeinated coffee and a selection of teas.

Build Your Own Buffet

Breakfast Buffet Supplements and Stations in the following sections may be added to further enhance the buffet

Dogwood

Two Fruits and Starters
One Pastry or Bread
One Egg Preparation
One Protein
One Potato or Grain

\$32

Cardinal

Two Fruits and Starters
One Pastry or Bread
One Egg Preparation
Two Proteins
One Potato or Grain
One From the Griddle

\$38

Fruits and Starters

Sliced Seasonal Fruit and Berries
Carved Seasonal Melon Basket with
Diced Fruit and Berries
Apple Muesli and Dried Cranberries
Assortment of Plain and Fruit Yogurt
Greek Yogurt and Local Honey
Selection of Breakfast Cereals, Milk and Soy Milk

Pastries and Breads

Multigrain Toasting Bread and Butter
Assorted Fresh Baked Pastries
Assorted Bagels with Plain and Herb Cream Cheeses
Buttermilk Biscuits and Butter
Assorted Mini Muffins
Coffee Cakes

Egg Preparations

Scrambled Eggs or Egg Whites with or without
Cheddar Cheese and Chives
Seasonal Vegetable Frittata
Sausage, Egg and Cheese Strata

Proteins

Applewood Smoked Bacon
Grilled City Ham
Sausage Patties
Sausage Links
Canadian Bacon
Southern Style Chicken Sausage
Vegan Denver Scramble

Potatoes and Grains

Hash Brown Cakes
Russet Breakfast Potatoes
Cheddar Cheese Grits
Anson Mills Toasted Oatmeal

From the Griddle

Served with Maple Syrup
Plain or Blueberry Pancakes
Cinnamon French Toast
Johnny Cakes

Breakfast Supplements:

Additional Fruits and Starters: \$3.50
Additional Pastries and Breads: \$3.50
Additional Egg Preparations: \$5.50
Additional Breakfast Proteins: \$5.00
Additional Potatoes or Grains: \$4.50
Additional Items from the Griddle: \$6.00

Buffet for less than 25 guests will incur a \$75 surcharge

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

Grand Brunch Buffet

Two chefs required per 50 guests at \$100 per chef

Reception

Continuous service for 30 minutes

Chilled Orange Juice, Cranberry Juice and Shenandoah Apple Cider

Regular and Decaffeinated Coffee and a Selection of Teas

Carved Seasonal Melon Basket with Diced Fruit and Berries

Multigrain Toast, Butter and Preserves

Assorted Muffins, Cinnamon Rolls and Danishes

Brunch Buffet

Continuous Service for 90 minutes

Eggs Jefferson Benedicts

Choose One: French Toast, Multigrain Pancakes or Blueberry Pancakes

Warm Maple Syrup, Butter, Whipped Cream, Berry Compote

Choose Two: Applewood Smoked Bacon, Edwards Pork Patties, Sausage Links, Canadian Bacon
or Chicken and Basil Sausage

Choose One: Stoneground Cheddar Cheese Grits or Anson Mills Toasted Oatmeal

Eggs Any Style and Omelet Station

Cage Free Fresh Eggs or Egg Whites

Fillings to Include: Spinach, Sliced Baby Bella Mushrooms, Red Onion, Pico de Gallo, Feather Shredded Cheddar
Shredded Monterey Cheese, Smoked Gouda, Ham, Shrimp, Smoked Salmon Hash and Applewood Smoked Bacon

Choose One Signature Topping: Marinated Tofu, Baby Power Greens Mix, Pesto Tomato Relish, Herbed Feta
or Mixed Pepper Sofrito

Salad

Mixed Sweet Lettuces with Tomatoes, Cucumber, Carrots, Watermelon Radish, Croutons

Lemon Aleppo Vinaigrette and Buttermilk Dressing

Carving Station

Choose One: Slow Roasted Certified Angus Beef Tri-Tip Basted with Jack Daniels and served with Jefferson Steak Sauce
or Slow Smoked Bone-in City Ham with Maple Mostarda

Served with Tuscan-Herbed Red Bliss Potatoes and White House Rolls

Desserts

Petite Crème Brûlée

Chocolate Gateau

Assorted Miniature Cupcakes

\$65 per guest

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Add-On Breakfast Action Stations

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

Eggs Any Style and Omelet Station

Made with Choice of Cage Free Fresh Eggs or Egg Whites

Fillings to Include: Spinach, Sliced Baby Bella Mushrooms, Red Onion, Pico de Gallo, Feather Shredded Cheddar Shredded Monterey Jack Cheese, Smoked Gouda, Ham, Shrimp, Smoked Salmon Hash and Applewood Smoked Bacon

Choose One Signature Topping: Marinated Tofu, Baby Power Greens Mix, Pesto Tomato Relish, Herbed Feta or Mixed Pepper Sofrito

\$14 per guest

Made to Order Pain Perdu

Made to Order with Classic Vanilla Batter and Choice of One Signature Batter Option:

Grand Napoleon Orange Suzette, Bailey's Irish Cream with Caramel or Cinnamon Butterscotch

Choose One Bread: Texas Toast, Challah Bread or Brioche Bread

Maple Syrup, Toasted Pecans and Whipped Butter

\$12 per guest

Waffle Station

Classic Belgian Waffle Batter

Syrup Selections: Butterscotch Caramel, Shenandoah Mountain Berry, Southern Comfort Stewed Peaches

Seasonal Fruit Toppings: Blueberries, Strawberries, Raspberries

Choose One Signature Topping: Bananas Foster, Spiced Walnut and Pear Compote or Tahitian Vanilla Gelato with Strawberry Syrup

Maple Syrup, Toasted Pecans and Whipped Butter

\$14 per guest

Griddle Station

Tahitian Vanilla Batter or Honey Whole Wheat Batter

Choose Two Fillings: Blueberries, Strawberries, Raspberries, Pecans, Walnuts Chocolate Chips or Mini Marshmallows

Choose Two Syrups: Maple and Brown Sugar, Butterscotch Caramel, Shenandoah Mountain Berry, Southern Comfort Stewed Peaches

Choose One Featured Topping: Cinnamon Crème Anglaise, Shattered Praline Bourbon Brown Sugar Cherries or "Black and White" (Chocolate Syrup, Crème Anglaise White Chocolate Shavings, Dark Chocolate Shavings)

Maple Syrup, Toasted Pecans and Whipped Butter

\$14 per guest

Breakfast Carving Stations

Each carved item serves 25 guests | Chef required at \$100 per station

Served with buttermilk biscuits

Slow Smoked Bone-in City Ham with Maple Mostarda
\$220

Slow Roasted Certified Angus Beef Tri-Tip Basted
with Jack Daniels with Jefferson Steak Sauce
\$220

Hot Smoked Pastrami Style Salmon
with Whipped Dill Cream Cheese
\$250

Hickory and Brown Sugar Glazed Virginia Slab Bacon
and Honey Mustard Glaze
\$220

Southern Spiced Corned Beef Brisket
with Whole Grain Mustard
\$220

Virginia Style "Canadian Bacon"
Hickory Syrup Brined Duroc Pork Loin
\$285

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Breakfast Attended Bars

Minimum of 50 guests | Bartender required per 50 guests at \$100 per bartender

Bloody Mary Bar

Based on consumption

Classic Bloody Mary: Texas Beach Bloody Mary Mix and Cirrus Vodka

Choose One Featured Selection:

Bloody Bull: Uses Beef Bouillon with Tomato Juice

Bloody Eight: Uses V8 Rather than a Bloody Mary Mix

Bloody Maria: Uses Lunazul Tequila

Bloody Caesar: Substitute Clamato for Bloody Mary Mix

Virgin Mary: Non-Alcoholic

Celery, Bacon Strips, Selection of Hot Sauces, Selection of Olives, Dill Pickle Spears, Lemon Wedges and Pickled Okra, Onions, Jalapeños and Banana Peppers

\$12 per drink

Bellini Bar

Based on consumption

Classic Bellini: A combination of Prosecco and peach nectar or juice.

Choose One Seasonal Variation:

Puccini (mandarin juice and Prosecco)

Rossini (strawberry puree and Prosecco)

Tintoretto (pomegranate juice with Prosecco)

\$10 per drink

Build Your Own Break

Available only in quantities listed

Snacks

Freshly Baked Muffins and Danishes \$36 per dozen	Individual Flavored Greek Yogurts \$30 per half dozen
Assorted Coffee Cakes \$28 per dozen	Assorted Individual Fruit Yogurts \$20 per half dozen
Gluten Free Coffee Cake Muffins \$48 per dozen	Whole Fresh Fruit \$5 per serving
Assorted Bagels with Cream Cheese \$42 per dozen	Sliced or Diced Fruit \$6 per serving
Udi's Gluten Free Bagels with Cream Cheese \$65 per dozen	Assorted Meats, Cheeses and Choice of Deviled or Hard-Boiled Eggs \$10 per serving
Chocolate Dipped Strawberries, Petit Fours and Tartlets \$33 per dozen	Assorted Granola and Cereal Bars \$4 each per consumption
Oatmeal Raisin, Macadamia White Chocolate and Chocolate Chip Cookies \$30 per dozen	Assorted Individual Bags of Healthy Snacks \$5 each per consumption
Fudge Brownies and Blondies \$33 per dozen	Assorted Flavors of Route 11 Potato Chips \$4 each per consumption



Displays

Serves 25 guests

Local Farmstead and Craft Cheese, Hand Selected Imported Cheeses with Crackers
\$200

Chefs Selection of Cured and Smoked Meats, Sausages, Terrines and Pâtés with Toast Points
\$225

Crispy Chickpeas, Hummus, and Marinated Peppers with Toasted Pita and Torn Naan
\$175

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.

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Beverages

By the Gallon

Iced Tea	\$45
Lemonade or Fruit Punch	\$30
Ginger, Orange and Cranberry Infused Water	\$22
Blueberry, Star Anise and Mint Infused Water	\$22
Cucumber and Lime Infused Water	\$22
Coffee, Decaffeinated Coffee and Hot Tea	\$60

By the Carafe (liter)

Whole or Skim Milk	\$12
Assorted Juices	\$17
Freshly Squeezed Orange Juice	\$23

By the Half-Dozen

Choose One Bolthouse Farms Smoothie Selection:
Strawberry Banana, Berry Boost or Green Goodness

	\$48
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By Consumption

Bottled Water and Assorted Soft Drinks	\$3.50
Perrier Sparkling Water	\$5
San Pellegrino Aranciata or Limonata	\$4
Assorted Gatorade or Powerade	\$5
Assorted Individual Gourmet Juices	\$6
Snapple Bottled Iced teas	\$5
San Pellegrino Sparkling Water	\$9
Organic Sparkling Sodas	\$6



Build Your Own Lunch Buffet

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

Maple

One Starter
Two Entrées
One Side
\$34

Holly

Two Starter
Two Entrées
Two Sides
\$38

Magnolia

Three Starter
Three Entrées
Two Sides
\$44

Starters

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

Chopped Salad with Romaine, Iceberg
Diced Tomatoes, Avocado, Eggs, Creamy
Garlic Vinaigrette

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

Baby Kale Salad with White Bean and
Roasted Leeks Fresno Shallot Vinaigrette

Arcadian Sweet Greens Salad
Roasted Beets, Gouda Cheese
Candied Pecans
Smoked Shallot and Balsamic Vinaigrette

Panzanella Salad with
Sliced Roma Tomatoes, Roasted Peppers
Fresh Mozzarella, Focaccia Croutons
and Pesto Vinaigrette

Iceberg Wedge with Gorgonzola Cheese
Crispy Bacon, Pickled Red Onions
Heirloom Cherry Tomatoes
and Buttermilk Dressing

Red Bliss Potato, Caraway
and Red Onion Salad

Italian Sausage, Squash and Tortellini
Soup

Classic Tomato and Basil Bisque

Ham and Corn Chowder

Virginia Peanut Soup

DC Style Beef Chili

Entrées

Trumpet Mushroom and Tofu Fra
Diavolo, Caramelized Onions, Garlic
Parsley Pomodoro (Vegan)

Rockfish Catalan Stew

Baked Shrimp Alfredo with Penne Pasta
Sundried Tomatoes and Parmesan Cream

Grilled Mahi Mahi, Charred Corn
Relish and Tomatillo Salsa

Salmon Piccata, Marinated Peppers
Cherry Tomatoes and Caper Beurre Blanc

Southern Fried Chicken

Grilled Lemon and Rosemary Chicken
Marsala Jus

Tapenade Roasted Beef Sirloin
Red Wine Demi

Smoked Whole-Hog Barbecue
with Caramelized Peaches and Southern
Comfort Jus

Tri Tip Carne Asada, Salsa Rojo
and Pico De Gallo

Legend Brown Braised Short Ribs
with Caramelized Onions and
Mushrooms

Sides

Hickory Syrup Roasted Carrots
with Garlic and Dill

Boursin Whipped Yukon Potatoes
Crispy Onion

Sautéed Broccolini and Snap Beans

Herb Roasted Potato
and Brussels Sprout Hash

Baked Cavatappi with Smoked Cheddar
and Roasted Sweet Peppers

Squash and Hominy Succotash

Carolina Gold Rice Grits, Ham and
Thyme

Za'atar Roasted Cauliflower
with Blistered Haricot Verts Crispy
Shallots and Tahini

House-Made Smoked Salt Potato Chips
with Pimento Cheese

Sea Salt Roasted Seasonal Vegetable
Selection with Garden Herbed Oil

Buffet for less than 50 guests will incur a \$100 surcharge

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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 \$19, Three Categories \$26, Four Categories \$30

Soups

Classic Tomato Basil Bisque
Ham and Corn Chowder
Virginia Peanut Soup

Sides

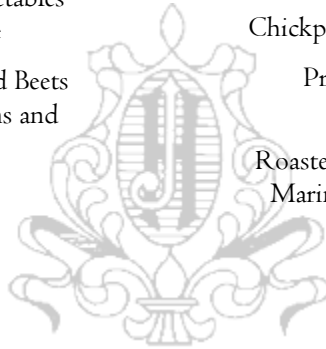
Orzo Pasta Salad, Seasonal Crisp Vegetables
Lemon Vinaigrette
Apple Celery Cole Slaw, Roasted Pecans
Classic Potato Salad, Mirepoix
"Duke's Dressing"
Ancient Grains, Seasonal Vegetables
Citrus-Herb Vinaigrette
Virginia Greens Salad, Roasted Beets
Queso Fresco, Candied Pecans and
Balsamic Vinaigrette
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. Jefferson thermal to-go option available for additional \$5 per guest.

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

\$30

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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

\$34

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

\$32

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.

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Plated Lunch

All plated lunches are served with warm rolls and sweet butter,
preset water, iced tea, regular and decaffeinated coffee and a selection of teas.

Available for 25 guests or more

Entrée Only
\$26

Two Courses
\$32

Three Courses
\$38

Four Courses
\$44

Salads

Traditional Wedge Salad with Buttermilk Ranch Dressing

Petite Romaine Caesar Salad with Roasted Garlic Crouton

Heirloom Tomato and Burrata Salad with Arugula, Roasted Peppers, Saba and Basil Crostini

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

Arcadian Sweet Baby Lettuce, Shaved Green Apple, Caramelized Walnut and Citrus Poppy Seed Dressing

Citrus Wedge Salad with Grapefruit, Mandarin Orange, Peppadew, Toasted Almonds and Pomegranate Molasses Dressing

Baby Kale and Lentil Salad with Roasted Carrots, Watermelon Radish, Rye Croutons and Curry Carrot Vinaigrette

Seasonal Vegetable Mezze Plate with Goat Cheese Pesto, Crispy Taro Root and Red Pepper Coulis

Soups

Virginia Peanut Soup

Corn and Ham Chowder

Tomato Bisque with Fontina and Basil

Potato Leek Cream Soup

Truffle Mushroom Vegan Bisque

Entrées

One choice per 25 guests

Slow Roasted Free-Range Chicken Breast, Fresh Corn Grits and Seasonal Mushroom Ragout

Pan Seared Atlantic Salmon, Carolina Rice Grits, Roasted Romanesco, Golden Beets and Roasted Tomato Vinaigrette

Crispy Snapper, Chorizo Succotash and Saffron Corn Velouté

6oz Sirloin Steak, Cauliflower Purée, Asparagus, Confit Tomato Salad and Shallot Jus

Wild Mushroom Strudel, Asparagus Risotto, Roasted Tomatoes and Truffle Corn Butter

Rosemary Roasted Free-Range Chicken Breast, Smoked Corn Custard, Sweet Pepper Succotash and Herbed Jus

Blackened Beef Flat Iron with Sweet Peppers, Horseradish Red Bliss Mashed Potatoes, Chipotle Buttered Haricot Verts
and Chili Butter Sauce

Smoked Duroc Pork, Braised Southern Greens, Baked Pasta and Cheddar and Apple Bourbon Jus

Lemon Parsley Flounder, Roasted Cauliflower, Pecans and Grenoble

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

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Desserts

Triple Chocolate Layer Cake with Milk Chocolate Bavarois, Dark Chocolate Crunch and Seasonal Berries

Valrhona Mousse - available in White Chocolate, Milk Chocolate, Dark Chocolate, Red Velvet, Lemon, Raspberry or Strawberry

Raspberry and Lemon Tart with Lemon Curd, Fresh Raspberries, Canton Ginger Mint Whipped Cream and Toasted Sesame Meringue

Dulcey Panna Cotta with Mango Compote, Almond Streusel and Rum Whipped Cream

Black Forest Cake Dome with Cherry Kirsch Mousse, Maraschino Cherry Gel and Mirror Glaze

S'mores Chocolate Tart with Chocolate Sweet Crust, Milk Chocolate Ganache and Toasted Vanilla Marshmallow

Peanut Butter Cream Pie with Banana Crèmeux, and Chocolate Crispiers

Key Lime Dome with Coconut Meringue, Berries and Mango Coulis

New York Style Cheesecake with Brown Butter Crust - available in Chocolate, Vanilla, Red Velvet, Neapolitan, Oreo, Toffee Caramel Snicker's, Reese's or Kit Kat

Manna Chocolate and Reservoir Bourbon Pecan Pie with Hickory Syrup Whipped Cream

Dark Chocolate Cherry Bombe with Morello Cherries, Vanilla Creme, Pistachios



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Hors D'oeuvres

Passed or displayed
Butler passing fee of \$50 per butler
Curated in increments of 25

Cold Selections

Humboldt Fog Blue, Figs and Walnut Truffles with Lemon Thyme Honey
Candied Pecan Crusted Drunken Goat Cheese Truffle with Hot Pepper and Peach Jam
Heirloom Tomato Fresca, Basil Aioli Parmesan Crisp and Focaccia Crostini
Peppadew Peppers Stuffed with Whipped Feta and Toasted Almonds
Richmond Style Ham Rolls on Whitehouse Roll

\$90

Crostini of Herbed Ricotta, Candied Pistachios, Smoked Onion Jam and Spicy Sprouts
Compressed Melon Lollipops, Crispy Salumi and Cotija
Hamachi tartare on a Sesame Rice Cracker
Lobster Salad Gougère
Spicy Tuna Tataki, Kimchi, Corn Tarts and Kewpie Mayo

\$100

Hot Selections

Date and Caramelized Onion Tart with Brie Cheese
Pimento, Bacon and Three Cheese Fritter
Crispy Parmesan Artichokes and Lemon Saffron Mayonnaise
Mini Fried Green Tomatoes, Bacon and Green Goddess Aioli
Fire Cracker Shrimp and Yuzu Agave Dipping Sauce
Buttermilk Belgian Waffle Fried Chicken Bites and Honey Hot Sauce
Masa Crusted Oyster and Scallion Jalapeño Tartar Sauce

\$100

Paella Arancini with Almond Romesco
Moroccan Chicken Bisteeya Bites
Kobe Short Rib Fritter and Truffle Jus
Barbacoa Beef Taco and Salsa Ranchera
Berkshire Pork Pot Stickers and Toasted Garlic Chili Sauce
Day Boat Scallops Wrapped in Applewood Smoked Bacon
Crab Hush Puppies and Sriracha Honey Mustard
Filipino Pork and Shrimp Lumpia and Roasted Pineapple Chili Sauce

\$120

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Amuse Bouche

Displayed

Curated in increments of 25

Cold Selections

Grilled Shrimp Shooter and Mango Gazpacho
Beef Carpaccio, Shallots, Capers and Grana Padano
Spicy Beef Tartare, Caramelized Halloumi Cheese, Pistachios and Curry Kataifi Nest
Smoked Duck Breast, Spiced Papaya Salsa and Duck Chicharron
Lump Crab, Avocado Salad in Sesame Cones
Gravlox "Tartare", Spanish Potato Tortilla and Chive Crème Fraîche

\$120

Hot Selections

Black Truffle Arancini with Fontina, Parsley, Lemon and Aioli
Mushroom and Cotija Pecorino Quesadilla

\$120

Korean BBQ Short Ribs, Mango-Yuzu and Peppercreess in Steam Buns
Crispy Chicken Slider, Honey Sriracha Glaze and Kimchi
Kalua Pork Slider, Pineapple Slaw and Kimchi Aioli
Miniature Pulled Pork Cubans

\$130

Roasted Lamb Chop Bites
Duck A L'Orange Bundles and Citrus Agrodolce
Crisp Shrimp Tempura and Soy Ginger Dip
Oysters Bienville
Miniature Lobster Pot Pies
Miniature Lump Crab Cakes and Green Tomato Jam

\$140

Seafood Salads and Ceviche

Curated in increments of 50

Bay Scallops, Lime, Cilantro and Mango Ceviche

\$150

Shrimp and Lobster, Avocado, Corn and Tomato Salad

\$300

Lump Crab Louie Martini

\$300

Ahi Tuna Poke, Yuzu Ponzu, Kimchi Sauce, Pickled Onions, Almonds and Toasted Sesame Furikake

\$250

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Bountiful Displays

Artisan Cheese Display

Local Farmstead and Craft Cheeses and Hand Selected Imported Cheeses
Seasonal Rotation of Preserved Fruits and Vegetables
Toast Points, Grilled Breads and Crackers
Jams, Honeys and Chutneys
\$245 | Serves 25 guests

Garden Antipasto Display

Assortment of Marinated and Raw Vegetables to Include:
Grilled Asparagus with Toasted Almonds Dukkha
Dry Rubbed Roasted Carrot Trio with Honey and Coriander
Vadouvan Roasted Madras Cauliflower with Pistachios and Torn Mint
Crudité Bouquet of Baby Carrots, Sugar Snap Peas and Sweet Peppers
\$200 | Serves 25 guests

Charcuterie Display

Chef's Selection of Cured and Smoked Meats, Sausages, Terrines and Pâtés
Seasonal Pickled Vegetables, Jams and Chutneys
Crackers, Toasted Lavosh and Grilled Artisan Breads
\$275 | Serves 25 guests

“The Groaning Board”

“A Traditional Feast That Features A Table So Overladen with Food That its Wooden Timbers Groan Beneath the Weight”
Artisan Cheese, Garden Antipasto and Charcuterie Displays
Mediterranean Olives, Roasted Garlic Hummus, Seasonal Herb Pestos, Fresh Fruits and Crostinis
\$725 | Serves 75 guests

Fruits de Mer

Cocktail Shrimp Poached in a Light Old Bay Court Bouillon
Chilled Lemongrass and Coriander Poached Bay Scallops
Mussels Poached in Tomato Curry Broth Served Chilled
Cocktail Sauce, Drawn Garlic Butter and Lemon Wedges
\$425 | Serves 25 guests
Shrimp only \$325 | Serves 25 guests

Raw Bar

East Coast Oysters on the Half Shell
Seasonal Oyster Shooters
Steamed then Chilled Cherrystone Clams
Ahi Tuna and Hamachi Sashimi
Wasabi, Ginger, Soy Sauce, Classic Mignonette, Fresh Lemon and Lime Wedges, Horseradish Classic Cocktail Sauce
Assorted Hot Sauces, Toasted Breads and Crackers
\$425 | Serves 25 guests

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.

Southern Shores Gran Plat du Mer

Poached Jumbo Cocktail Shrimp, Green Lips Mussels, Steamed and Chilled Clams, Bloody Mary Oyster Shooters
Snow Crab Claws, Bay Scallops, Mini Maine Lobster Rolls and King Crab Leg Spider Rolls
Wasabi, Ginger, Soy Sauce, Classic Mignonette, Fresh Lemon and Lime Wedges, Horseradish
Classic Cocktail Sauce, Assorted Hot Sauces, Toasted Breads and Crackers
\$750 | Serves 50 guests

Pasta Display

Gemelli Pasta with Traditional Veal Bolognese

\$175 | Serves 20 guests

Three Cheese Tortellini, Roasted Tomatoes, Spinach, Artichoke Hearts, and Wild Oregano Marinara Sauce

\$250 | Serves 20 guests

Penne Pasta with Italian Sausage, Braised Peppers and Sauce Arrabiata

\$175 | Serves 20 guests

Cocktail Dips and Spreads

Baked Chesapeake Bay Lump Crab Dip with Three Cheeses

Herbed Buttered Toast Points

\$200 | Serves 25 guests

Shredded Chicken, Chorizo, Roasted Peppers and Queso Blanco

Fresh Tostados

\$125 | Serves 25 guests

Creamy Spinach, Sundried Tomato, Parmesan and Artichoke Hearts

Grilled Breads and Assorted Crackers

\$100 | Serves 25 guests

Hummus Topped with Crispy Chickpeas, Marinated Peppers and Pine Nuts

Toasted Pita and Torn Naan

\$100 | Serves 25 guests

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Signature Dessert Displays

Viennese Display

Chef's Selection of Miniature Confections, Chocolate Dipped Strawberries and Truffles

4 Pieces per guest
\$225

6 Pieces per guest
\$300

Jefferson Dessert Display

Caramel Apple Tart, Key Lime Tart, Bourbon Pecan Tart, Vanilla Crème Brûlée Tart

Pecan Praline Cupcake, Chocolate Crunch Cupcake, Banana Pudding Cupcake

Almond Financier Cupcake, Coconut Macarons, Mini Chocolate Chip Oreo Cookie

Mini Candy Bar Cookie, Assorted Chocolate Truffles, Mini Vanilla Crème Brûlée

New York Cheese Cake Bites – Chocolate, Vanilla or Strawberry

Dulce De Leche Cream Puff, Maple Apple Pie Bars, Red Velvet Brownie

Three Choices
\$225

Four Choices
\$300

Hot Churro Donut

Dusted in Cinnamon Sugar with Mexican Chocolate Dipping Sauce

\$200 | Serves 50 guests



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Evening Action Stations

Chef required per 100 guests at \$100 per chef

Carving Stations

Served with Tuscan herbed red bliss potatoes and White House rolls

Pit Smoked Certified Angus Beef Tomahawk Ribeye

\$380 | Serves 35 guests

Seasonal Whole Roasted Fish, Chimichurri, Fennel, Garlic, Green Onions and Capers

\$450 | Serves 45 guests

Slow Smoked Bone-in Ham with Maple Mostarda

\$220 | Serves 30 guests

Hot Smoked "Pastrami" Style Salmon with Dill Cream Cheese

\$250 | Serves 20 guests

Prime Rib Hand Carved, Tossed with Fresh Herbs, Roasted Garlic Olive Oil and Lemon Juice

\$500 | Serves 35 guests

Florentine Stuffed Pork Loin

\$250 | Serves 35 guests

Butter and Thyme Roasted Koch Natural Turkey Breast with Creole Brown Gravy

\$180 | Serves 15 guests

Ramen Station

Choose one, made to order preparation | Minimum 25 guests

Served with fresh cilantro, bean sprouts, lime wedges and scallions

Roasted Pork Broth

Pork Belly, Tofu, Enoki Mushrooms, Baby Bok Choy, Boiled Egg and Ramen Noodles

\$450

Coconut Curry Broth

Lemongrass and Ginger Poached Chicken, Garlic Tofu, Egg Noodles

\$300

Shrimp and Pork Broth

Sautéed Straw Mushrooms, Thai Chile Prawns, Housemade Kimchi, Toasted Garlic, Chili Oil and Soba Noodles

\$450

Curated Cheese Cart

Curated selection of five exceptional cheeses perfectly ripened and paired with seasonal accompaniments. Chef attended to usher guests through tasting and pairing selections. The seasonal selection will include cow, sheep and goat milks cheeses. They will also span from soft ripened and blues to perfectly aged hard cheeses.

\$300 | Serves 25 guests

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

Risotto Station

Served with grilled focaccia | Minimum of 25 guests
Chef required per 50 guests at \$100 per chef

Arborio Rice with Milanese Style Toppings: Oven Dried Tomatoes, Arugula-Spinach Blend, Seasoned Crab, Shrimp
Toasted Pepperoni and Herb Marinated Roasted Peppers
\$20 per guest

Pasta Station

Served with grilled focaccia | Minimum of 25 guests
Chef required per 50 guests at \$100 per chef

Penne Pasta and Three Cheese Ravioli
Choose Two Sauces: Wild Oregano Pomodoro, Bolognese, Arrabbiata or Alfredo
Roasted Chicken, Sautéed Shrimp, Italian Sausage and Braised Peppers, Fresh Parmesan Cheese, Roasted Tomatoes, Spinach
Mushrooms, Artichokes, Basil and Olive Oil
\$22 per guest

The Jefferson Ice Cream Cart

Minimum of 25 guests | One selection per 25 guests with maximum of three selections | Attendant fee required at \$75

Blue Bunny Ice Cream Cups

\$2

Gelati Celeste Individual

Blue Bunny's Ice Cream Sandwiches

\$3

Drumsticks

\$4

Butterfinger Bars

Klondike

\$5

Bombas

Nightingale Halves

\$6

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

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

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

Dinner Buffet

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

Dinner Receptions are planned to provide a frame work for your reception and dinner service. Please feel free to use our supplemental reception menus to personalize the menus below. Reception items are butler passed unless specified or requested to be displayed and are replenished for one hour. 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

\$500 | 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

\$60 per guest

The Oregon Hill

Reception

Chicken and Waffles

Crab Dip with Old Bay Toast Points Display

Fried Green Tomatoes and Remoulade

\$400 | 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

\$65 per guest

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

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

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
\$500 | 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
\$70 per guest

The Belle Isle

Reception

Smoked Trout Salad Profiteroles
Ahi Tuna Poke Martini Display
Herb Roasted "Oyster" Mushroom Bruschetta
\$550 | 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
\$75 per guest

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

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

The Church Hill

Reception

Miniature Lobster Pot Pies Display

Crispy Parmesan Artichokes

Shrimp Cocktail Display

Displayed Charcuterie

\$750 | Serves 25

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

\$80 per guest

The Capital Grounds

Reception

Oysters Bienville

Roasted Lamb Chop Bites

Date, Caramelized Onion and Brie Tart

Attended Cheese Cart

\$850 | Serves 25 guests

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

\$80 per guest

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

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

Savory Late-Night Offerings

Displayed

Available only after 8pm

Curated in increments of 50

Mini Brasserie Burger

Ketchup, Mustard and Dill Pickle (Add Cheddar, Blue, Jack or Gruyère Cheese)

Gourmet Grilled Cheese

Sourdough Bread, Cheddar and American Cheese Blend. Your Choice of Classic, Pulled Pork or Caramelized Onions

Korean Chicken Sliders

Pickle Brined Chicken Thighs, Fried Crispy and Dipped in Tangy Sweet Chili Sauce with Cucumber Kimchi on a Potato Roll

Pork Belly Bao

Cherry Cola Braised Pork Belly, Asian BBQ Sauce, Scallions and Cucumber

Bulgogi Pork Sliders

Bulgogi Marinated Pulled Pork, Japanese Pickles

Belgian Frites in Paper Cone

Roasted Garlic Oil and Parmesan

Freshly Made Potato Crisps in Paper Boat

Smoked Sea Salt and Sriracha Kewpie Mayo

Pulled BBQ Pork Sliders

Pork BBQ, Slaw and Dill Pickle on a Slider Bun

\$270

Sweet Late-Night Offerings

Displayed

Curated in increments of 50

Available only after 8pm

Hot Churro Donuts

Dusted in Cinnamon Sugar with Mexican Chocolate Dipping Sauce

\$200

Gourmet Soft Pretzel Bar

Prop and Propeller Bavarian Pretzels

Choice of: Classic Salt Crusted or Everything Crusted

Cheddar Cheese, Honey Mustard and Stone Ground Mustard

\$275

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

Children's Meals

All children's meals are served with fruit cup (during adult salad course), bread, entrée, same dessert as adults and milk.

Chicken Tenders (Three) with Macaroni and Cheese

\$20

Hamburger or Cheeseburger Sliders (Two) with Tater Tots

\$20

Grilled Cheese with Tater Tots

\$20

Vendor Meals

Each plate or bag includes (1) sandwich, (2) sides and (2) cookies.
Beverages can be ordered separately and are charged on consumption.

\$22

SIDE

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

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 Paisano

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

OR

Chefs Choice Hot Chicken or Vegan Entrée

\$30

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Wine and Beer Bar

Continuous hourly service first hour \$14 | Additional hours \$8 | Part of an hour \$8

Domestic Beer: Budweiser, Michelob Ultra, Miller Light

Host \$5.50 | Cash \$8

Imported Beer: Amstel Light, Corona, Heineken

Host \$6 | Cash \$8

Jefferson Wine: Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio

Host \$6.50 | Cash \$9

Call Bar

Includes Wine and Beer Bar, Craft Beers can be substituted.

Continuous hourly service first hour \$15 | Additional hours \$9 | Part of an hour \$9

Smirnoff, Beefeater, Bacardi, Jim Beam, Dewar's White Label, Seagram's 7

Host \$7 | Cash \$10

Premium Bar

Includes Wine and Beer Bar, Craft Beers can be substituted.

Continuous hourly service first hour \$16 | Additional hours \$10 | Part of an hour \$10

Absolut, Tanqueray, Captain Morgan, Jack Daniels, Chivas Regal, Seagram's VO

Host \$8 | Cash \$11

Top Shelf Bar

Includes Wine and Beer Bar, Craft Beers can be substituted.

Continuous hourly service first hour \$18 | Additional hours \$11 | Part of an hour \$11

Grey Goose, Bombay Sapphire, Mount Gay, Maker's Mark, Johnny Walker Black, Crown Royal

Host \$9 | Cash \$12

Cordials and Cognacs

B&B, Bailey's, Courvoisier, Amaretto, Frangelico, Grand Marnier, Kahlua, Remy Martin

Host \$10 | Cash \$14

Craft Beers

Blue Mountain Full Nelson, Blue Mountain Lager, Bold Rock Cider, Devil's Backbone 8pt IPA

Hardywood Park Singel, Hardywood Park Pils, Legend Brown Ale

Host \$7 | Cash \$10

Additional Popular Beverages

Non-Alcoholic Beverages Hourly

Continuous hourly service first hour \$7 | Additional hours \$5 | Part of an hour \$5

Non-Alcoholic Beer

Host \$5.50 | Cash \$8

Mineral Waters and Soft Drinks

Host \$3.50 | Cash \$5

Perrier Natural, Lemon or Lime Sparkling Water, Gatorade or Powerade

Host \$5 | Cash \$7

Orange, Apple and Cranberry Juice

Host \$6 | Cash \$8

Red Bull or Sugar Free Red Bull

Host \$8 | Cash \$11

San Pellegrino Sparkling Water (1 liter)

Host \$9 | Cash \$12

Martinelli Sparkling Cider 750 ml

Host \$16 | Cash \$21

Bar Snacks by the Bowl

Virginia Peanuts

\$32

Mixed Nuts

\$42

Bar Mix

\$28



Sparkling Wine

Simonet Blanc de Blanc Vin Mousseaux, France.....\$32

Crisp and dry with orchard fruit flavors. A little brioche on the nose that is reminiscent of entry level Champagne.

Boutinot “Durello” Spumante, Italy.....\$36

Citrus and gently floral nose lead to a very fresh and zippy palate with crisp green apple and lightly honeyed characters.

Los Monteros Cava, Spain.....\$36

Apple and peach aromas are clean and vibrant. Mild flavors of orange and pink grapefruit that finishes light and fresh.

White Wine Light and Crisp

Chateau du Coing de Saint Fiacre Muscadet Sèvre-et-Maine, France.....\$34

A straightforward, refreshing style, that brings fragrant elderflower and citrus and a fresh mouthwatering appeal.

Laurent Miguel Chardonnay, France.....\$34

Melon, apple, citrus and spice aromas jump from the glass. A dry and medium bodied wine which is well balanced with matching apple and lemon flavors on the lingering finish.

Chatron La Fleur Sauvignon Blanc, France.....\$38

A grassy and tropical nose, which will then move to pineapple and nectarine aromas. Soft fruit flavors that has appeasing acidity.

Early Mountain Vineyards “Five Forks” Sauvignon Blanc/Petit Manseng, Virginia.....\$50

This blend of Petit Manseng and Sauvignon Blanc and is intense on the nose, offering heady notes of pear drop, geranium and savory herbs. The palate boasts mango, pear, citrus rind and a bouquet of wildflowers.

White Wine Fun and Fruity

Zenato Pinot Grigio, Italy\$32

Delicately scented and soft on the palate, it offers classic citrus and floral aromas in a balanced elegant style.

Montpellier Viognier, California\$32

Bright, floral, fruity tropical aromas of peach, mango, and orange blossoms transforming to a vibrant, fruity medium body and a smooth finish A fun, flavorful viognier that is sure to please.

Montinore Riesling, Oregon\$36

Almost Dry Riesling is fresh, clean and flavorful. Abundant fresh fruit aromas greet the senses with bright key lime and honeydew that mingle with fragrant white flowers.

Garciarevalo Verdejo, Spain\$36

Great purity of fruit, with notes of quince, melon, and apricot. On the palate it's mineral-driven, with a pleasant light bitter note on the finish that makes you want more.

White Wine Full and Rich

Jefferson Hotel Chardonnay, California\$32

We are proud to introduce our house label that delivers on the promise of quality and excellence. Sourced from Napa Valley, this is a Chardonnay one can enjoy by itself or with many dishes.

Faustino VII Viura, Spain\$34

On the nose has marked character of white fruit, lilacs, and lilies with herbaceous hints. Round on the palate, the richness of the fruit comes without being too heavy.

Tenuta Insolia, Italy\$36

With Sicily coming to the forefront of quality winemaking, this indigenous grape showcases what great viticulture is all about. Tangerine and jasmine get sealed up with balanced acidity.

Bouchard Chardonnay, France\$60

Very expressive nose which opens with floral notes and honey, then it gives off aromas of fresh fruits. Then the wine releases classical citrus flavors, candied-fruits, vanilla, and acacia.

Stag's Leap "Karia" Chardonnay, California\$80

Graceful and elegant, this is the prime example of one California's "first growths." Extended lees aging releases a wonderful mouthfeel that mixes well with the citrus fruit and vanilla finish.

Red Wines Light and Tart

Pierre Henri Pinot Noir, France\$36

Notes of ripe black cherry and black currant, with a hint of pepper. On the mouth it is full, fresh, round, and elegant with beautiful balance with nice length.

Les Volets Pinot Noir, France\$36

Fresh, clean Pinot-style, soft red berries in a juicy, raspberry crumble and sour cream style. Food friendly with a long finish.

Armas de Guerra Mencia, Spain\$40

An oaked wine with red fruit and herbal notes. An all-purpose wine pairing with almost any kind of dish.

Red Wines Medium and Smooth

Jefferson Hotel Red Blend, California\$32

We are proud to introduce our house label that delivers on the promise of quality and excellence. This is a California blend of Petite Sirah, Zinfandel, and Barbera that is fruit forward and easy drinking.

Faustino VII Tempranillo, Spain\$32

Pleasant on the nose, ripe red fruits land with sweet barrel hints. Balanced, elegant and fresh, fruity and barrel ageing notes.

Contrada Crocilla Sangiovese, Italy\$32

Filled with ripe fruit and a plethora of spices, this wine has a leathery mid-palate and a long rich finish. A classic Tucsan varietal grown in the Puglia region of southern Italy.

Gerberas Garnacha, Spain\$32

An intense bouquet of ripe raspberries that has some floral notes. The Garnacha wines from Aragon are characterized by their balance and their crisp fruit flavors and their personality.

Le Clairon des Anges Grenache/Syrah, France\$35

This classic blend of grenache, syrah, and mourvèdre offers fragrances of plum, mulberry, and spice; medium-bodied and dry with moderate tannins and flavors.

Duca di Camastra Nero d'Avola, Italy\$35

A grape that showcases deep dark plum aromas with a touch of brown sugar. The palate then turns into a sipping wonder and a quaffable delight.

Barboursville Barbera, Virginia\$72

One of the most popular red wines of Northern Italy, Barbera is elegantly earthy, with wild berries, chocolate and red plum tones. Medium bodied with well integrated tannins and lively acidity.

Red Wines Big and Bold

Bodegas Hinojosa “Barricas” Cabernet Sauvignon, Argentina\$35

Deep red color, nose filled with dark red fruits and gentle spices. In the mouth is round with hints of vanilla and chocolate. Medium body and gentle tannins make this Cabernet Sauvignon a perfect everyday wine.

Tarima Monastrell, Spain\$35

A highly perfumed nose displays cherry, raspberry, pipe tobacco and Asian spices. Juicy and precise on the palate, with very good depth to its sweet red berry, bitter cherry and spice flavors.

Hyatt Merlot, Washington\$36

This wine opens with cherry, chocolate and cinnamon on the nose, with a richly balanced mouth-feel, medium tannins and flavors of caramel and cedar oak spice.

Gouguenheim Malbec, Argentina\$38

Rich and strong aromas, including scents of ripe fruits, black cherry, black currant, chocolates and violets. Well balanced acidity and a long finish. Good structure with soft tannins.

M. Chapoutier Shiraz, Australia\$46

This Shiraz shows a brilliant, dark ruby appearance with intense aromas of ripe black fruits and peppers. The palate is fresh and juicy with silky and elegant tannins.

Chateau St. Michelle Cabernet Sauvignon, Washington\$48

The aromas are surprisingly blue and purple fruit. It brings a lot of appeal with a real sense of freshness to the fruit flavors.

Stag’s Leap “Artemis” Cabernet Sauvignon, California\$150

Opens with intriguing plum, ripe fig and allspice aromas. On the palate, the wine offers flavors of ripe blackberry, chocolate-covered cherry and hints of cedar.

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

Food Pairing Guide

Sparkling Wine

- Triple cream (Brie-style) cheese or sweet bread and mascarpone cheese
- Butter cream sauce or even buttered popcorn
- Shrimp and shellfish, smoked salmon, caviar, fried calamari, and oysters
- Salami, veggies, stuffed mushrooms, egg dishes, foie gras
- Fruit-based desserts such as tarts, crepes, and any buttered or honeyed dessert

White Wine Light and Crisp

- Light and crisp white wines such as Sauvignon Blanc, Pinot Grigio and unoaked Chardonnay lend themselves to lighter tasting foods
- Fresh or roasted vegetables, fish and even cream and oil-based sauces pair well with these wines. If you are looking for a wine to pair with pre-meal salad, look no further

White Wine Fun and Fruity

- Spicy dishes such as Asian cuisine or Indian based foods with curry for example
- Grilled shrimp and BBQ pork
- Grilled and fried fish
- Shellfish dishes such as Paella or Gumbo
- Raw cow's milk cheeses like Ricotta and Mozzarella
- Aromatic seasonings: Cinnamon, cardamom, coriander, and ginger

White Wine Full and Rich

- Darker white meats such as chicken thighs or duck confit
- Heavier butter and cream sauces with rich shellfish like lobster and crab meat
- Red crust cheeses such as Muenster or Gouda
- Richer nuts like hazelnuts, walnuts, and almonds
- Creamy soups like bisques

Red Wines Light and Tart

- Rich fishes like salmon or mackerel
- Game foods such as duck, wild boar, and venison
- Red fruit sauces like cherry, cranberry, plum are a wonderful delight
- Sheep's milk cheeses that aren't too strong or pungent or lighter goat cheeses like Chevre
- Fresh fruit tarts are a great compliment to the higher acidity of most light red wines

Red Wines Medium and Smooth

- Braised and stewed meats such as beef, pork, and lamb
- Mediterranean dishes that are high in garlic and olive oil
- Avoid lighter dishes like steamed vegetables or delicate white fish as these wines will tend to overpower these foods
- Spanish cheeses like Manchego or washed rind cheeses

Red Wines Big and Bold

- Fatty red meats like short ribs, ribeyes, and beef cheeks
- Any style of tomato sauced dishes
- Blue cheeses like Gorgonzola, Stilton, or Maytag
- Avoid spicy dishes as the high tannins will agitate and make the dishes seem hotter
- Mushrooms or earthy vegetables that have rich umami flavors