

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

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 Peppercrest 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

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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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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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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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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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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

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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

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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

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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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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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Bridal and Baby Showers

Tea Time

Served individually plated or shared by table for one hour. Maximum of 8 guests per table.

Five Individual Finger Sandwiches to include: Tarragon Chicken Salad, Richmond Style Ham Rolls on Whitehouse Roll
Salmon Gravlax on Herbed Cream Cheese and Pumpernickel, Deviled Egg Salad and Capers 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.

Soup, Salad and Sandwich or Quiche

Minimum of 10 Guests Per Sandwich or Quiche Selection. Selections below are served with
preset water and iced tea, regular and decaffeinated coffee, selection of hot teas,
and Pastry Chef's selection of miniature desserts.

\$30

Soups

Classic Tomato Basil Bisque

Ham and Corn Chowder

Virginia Peanut Soup

Salads

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

Chopped Salad with Romaine, Iceberg Lettuce

Diced Tomatoes, Avocado, Eggs, Creamy Garlic
Vinaigrette

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

Quiche

Provençal - Artichoke Hearts, Spinach, Olives,
Rosemary, Piquillo Peppers and Asiago

Southwest - Tender Chicken, Roasted Corn, Green
Chiles and Pepper Jack Cheese

Florentine - Spinach, Swiss, Parmesan and Bacon

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

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. 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.

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

Changing Room Menu

Displays will be placed in the changing room at requested time and removed at start of main event (unless requested otherwise).

Snack Tray

Crudité Bouquet of Baby Carrots, Sugar Snap Peas and Sweet Peppers

Carved Seasonal Melon Basket with

Diced Fruit and Berries

Domestic Cheeses with Flat Bread Crackers

\$20 per guest

Light Lunch Platter

Smoked Salmon, Chicken Salad and Cucumber Cream Cheese Tea Sandwiches

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

Chocolate Dipped Strawberries

\$24 per guest

Something Substantial Platter

Petit cut sandwich selections displayed separately to mix and match.

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

Smoked Turkey Breast, Bacon, Havarti, Potato Roll

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

Crudité Bouquet of Baby Carrots, Sugar Snap Peas and Sweet Peppers

Domestic Cheeses with Flatbread Crackers and Pita Chips

Assortment of Cookies

\$28 per guest

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Post Wedding Breakfasts

All Post Wedding Breakfasts are planned to provide a frame work for your reception and breakfast service. Please feel free to use our supplemental breakfast menus to build and personalize the menus below. Receptions are 45 minutes and Breakfast Service is served buffet style and replenished for one hour. Buffets are served with regular and decaffeinated coffee and a selection of teas.

The Fare thee Well

Reception

Chilled Orange, Apple and Cranberry Juices

Sliced Seasonal Fruit and Berries

Multigrain Toast, Butter and Preserves

Assorted Muffins and Danishes

Breakfast Service

Scrambled Eggs with Cheddar Cheese and Chives

Applewood Smoked Bacon

Russet Breakfast Potatoes

Cinnamon French Toast and Maple Syrup

\$34 per guest

The Bon Voyage

Reception

Chilled Orange, Apple and Cranberry Juices

Carved Seasonal Melon Basket with Diced Fruit and Berries

Multigrain Toast, Butter and Preserves

Assorted Muffins and Danishes

House Made Granola with Dry Fruits and Nuts

Assortment of Greek and Fruit Yogurt

Breakfast Service

Scrambled Eggs or Egg Whites with or without Cheddar Cheese and Chives

Grilled City Ham

Sausage Links

Cheddar Cheese Grits

Plain or Blueberry Pancakes and Maple Syrup

\$38 per guest

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

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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.

Garcia-revalo 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

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